COLMAN'S RURAL WORLD

VOL. XVIII. ST. LOUIS, MO., AUGUST 1, 1866. NUMBER 15.

PUBLISHED BY NORMAN J. COLMAN, EDITOR AND PROPRIETOR, 97 Chestnut Street, St. Louis, Mo.

Special Contributors for 1866

DR. E. S. HULL,
WILLIAM MUIR,
CAREW SANDERS,
FRANCIS GUIWITS.

COLMAN'S RURAL WORLD,

Is devoted to the promotion of the AGRICULTURAL, HORTICULTURAL AND STOCK INTERESTS OF THE VALLEY OF THE MISSISSIPPI.

It is issued on the 1st and 15th of every month, in quarto form, each number containing 16 pages, making a volume of 384 pages yearly. TERMS—$2.00 per annum in advance; Four copies, $6; Ten copies $15, and a Premium of Five CONCORD Grape Vines to any one sending the names of Four subscribers and $6; and Fifteen CONCORD Grape Vines to any one sending the names of Ten Subscribers and $15.

ADVERTISING TERMS.

A few appropriate advertisements will be inserted in the "Rural World and Valley Farmer," at the following rates: One square (being ten lines of this type or an inch in depth), each insertion $2; One column, one insertion, $15; and $10 for every additional insertion. One-half column, one insertion, $8; two insertions, $15, and $6 for every additional insertion. These rates will be strictly adhered to.

THE BAROMETER.

The term Barometer, is derived from two Greek words, and signifies a measure of weight. It is but little more than two hundred years since the invention of this simple instrument, and the discovery of the nature and wonders of the atmosphere. The common pump had been long in use by the ancients, but the philosophers of those days were unable to give the true cause of the water immediately following the pump box, when it was raised in the act of pumping—not dreaming that it was the pressure of the atmosphere on the water in the well that forced it to follow the box, but gave as a reason, that "nature abhorred a vacuum."

In 1642 the government of Florence required a quantity of water to be raised to the height of 50 or 60 feet; the ordinary pump was employed, when it was ascertained that the water would not rise in the pump to a greater height than 32 feet above the well. The circumstance was communicated to Galileo, a philosoper of that age, who was unable to explain the mystery. Subsequently, Torricelli, a pupil of Galileo, suspecting the true cause, determined to prove the truth of his conjecture by employing a fluid of greater weight than water; accordingly he procured a glass tube about three feet long, open at one end and hermetically closed at the other; this he filled with quicksilver, and putting his finger upon the open end, and turning that end downward and immersing it in a small vessel of quicksilver, without admitting any air, then removing his finger, he found the quicksilver in the tube to fall to a height of about twenty-nine and a half inches from the surface of the quicksilver in the vessel. This simple arrangement constitutes one of the kinds of Barometers used at the present day.

In 1647, Pascal, an eminent philosopher of Rouen, in Normandy, in order the more thoroughly to test the truth of the agency of the atmosphere in this matter, made several other experiments. He constructed two long barometers, and filled them with lighter fluids of different specific gravities; one he filled with water, and the other with wine. The result was according to the calculation he had made: the water in the tube fell to thirty-two feet two and a half inches, and the wine in the other tube only descended to thirty-two feet ten inches.—The wine being lightest, rose by the pressure of the air on the liquid in the basin below, seven and a half inches higher than the water in the other tube. He made another experiment, which removed all doubt in regard to the question of the weight of the atmosphere. This was to carry the tube, filled with quicksilver, to an elevated part of a mountain. Here he found, that as he ascended the mountain, leaving a part of the weight of the atmosphere below him, the liquid in the tube sunk in proportion. These experiments led to the discovery of many of the wonders of the atmosphere.

At the level of the sea, the pressure of the atmosphere is indicated by the average height of the mercury in the barometer of about 30 inches. It has been found by ascending to the top of Mont Blanc, which is about 16,000 feet above the level of the sea, that the medium elevation of the mercury in the tube is only 14 inches. Under this diminished pressure, water in the ordinary pump can only be raised about 15 feet. At the City of Mexico, water can be raised in the same way about 20 feet, and on the Himalaya Mountains (a greater elevation) it can only be raised 8 or 10 feet.

There are different kinds of barometers, but the kind in most common use, is the one first made, as described above. The Wheel Barometer is something similar to this, but in place of the mercury in the tube marking the changes of the weather, it is arranged with a small iron or glass weight which floats on the surface of the mercury in the lower end of the tube, which is turned upward; this weight being connected by a string to a wheel or pulley, moves a hand on a dial, which indicates the changes in the atmospheric pressure.

USES OF THE BAROMETER.

Besides serving the purpose of determining accurately the elevation of hills and mountains, the barometer is an important instrument for warning the mariner of approaching storms at sea, and thereby enabling him to shorten sail and make his yards and rigging snug, before the wild elements break in fury upon his frail bark. Many accidents and shipwrecks have thus been avoided, and many lives have been saved by carefully noting this little instrument.

But it is our purpose more particularly to speak of the great practical value of the barometer to the farmer. By a little observation he is forewarned of the approaching storm, and he can either defer the cutting of his grass or grain until it has passed; or if he has either already in the swath, he can employ his help to secure it against damage by rain; and so with many other operations, rendering this little instrument scarcely less important to the farmer than it is to the mariner. We have had one from which we have noted the changes in the weather at least three times in every twenty-four hours, for more than fifteen years, and so useful have we found it in denoting these changes and enabling us to govern the various operations on the farm accordingly, that we think but few farmers would consent to do without them if their value is once understood.

In observing the barometer, it should be first understood that the principal criterion of the kind of weather to be expected, is the RELATIVE

movements of the mercury in the tube, and that its absolute height is only of secondary importance when atmospherical changes are to be anticipated, so that the words, "Rain," "Change," "Fair," &c., which are sometimes seen engraved on the scale of barometers, are entitled to no consideration whatever. The first makers of these instruments engraved the plates in this way before its movements were fully understood. The practice has generally been abandoned by the most intelligent instrument makers.

INDICATIONS OF THE BAROMETER.

All appearances being the same, the higher the barometer is, the more likely the weather is to be fair. When the barometer is high, it will be found that very dark, dense clouds pass completely over, and that there is very little probability of immediate rain.

When the barometer is low, it inclines to rain, because, the air being light, it can no longer support the vapors which have become specificically heavier than the medium in which they floated, and in their descent they become united into drops and form rain.

A mistaken idea commonly prevails, that when the weather is lowery and the fog and smoke settle to the earth, the air is heavy—when on the contrary it has become so light or rarified that it can no longer sustain the vapor in it and it must assume the form of rain and descend; and this it sometimes does almost without the appearance of clouds, and though the sky may seem to promise fair weather, such appearances will not continue long. The face of the sky changes very suddenly at such times. Also, when the barometer long continues low there is seldom much rain, though a fair day is very rare. The general character of the weather at such times, is short, heavy and sudden showers, with squalls of wind from the South-west.

The barometer is highest of all during a long frost, with a N.W. wind; and it is the lowest of all during a thaw following a long frost and accompanied by a S.W. wind.

In places nearly on a level with the sea, rain may be expected when the mercury falls much below 30 inches. At the point of elevation where we write, the mercury most generally falls below 29 inches, before rain may be expected.

The foregoing remarks may not fully apply to every locality in our country, but they will generally be found correct.

To judge rightly of the changes to be expected in the weather, we should especially ascertain whether the mercury is rising or falling. This may be seen by regularly adjusting the index of the barometer; or, we may observe—1st. If the surface of the mercury is convex (standing higher in the middle of the tube than at the sides), it indicates the rising. If the surface be concave, it is falling; and if it appear level, the mercury is stationary. 2d. If on shaking or rapping the barometer, the mercury ascends higher than it stood before, it indicates the rising; but if it descends, it indicates the falling.

The following rules may generally be relied upon as correct, having been confirmed by long experience and observation:

1. The rising of the mercury in the tube generally presages fair weather; the falling generally indicates rain—and if the fall be great, high winds and storms.

2. When bad weather quickly succeeds the falling of the mercury, it will not be of long continuance. So, also, when fair weather soon follows the rise of the mercury, we must not calculate on its continuance for any length of time.

3. On the contrary, if in bad weather, the mercury rises considerably, and continues to advance for two or three days before fair weather sets in, we may expect a continuance of fair weather. And if, in clear weather, the mercury falls remarkably for two or three days together before rain sets in, it is then highly probable that it will be succeeded by much rain and perhaps high winds.

4. In winter, the rising indicates frosty weather. If the mercury falls three or four divisions, a thaw will certainly follow; but if it rises in a continued frost, it will generally be accompanied with snow.

5. In hot weather, the sudden falling of the mercury portends thunder.

In speaking of the barometer, we have said nothing of the manner of reading the scale, or fractional parts of an inch, nor of the allowance to be made for variation in temperature, where extremely accurate observations are required. Manufacturers and dealers in these instruments usually furnish circulars which explain these matters.

For a long time the various forms of the mercurial barometer, were the only kinds in use, but several other kinds have been invented; among these is that known as the Aneroid barometer. It was invented in Paris, by M. Vidi. It differs entirely from the mercurial barometer, being composed of a small metallic box, in which are arranged sundry springs and levers that are acted on by the pressure of the atmosphere upon the box, which is exhausted of air. The inside movements are connected with an index hand upon the outside, which traverses a dial similar to that of a clock, and records the changes in the atmospheric pressure. This form of barometer, for strict scientific investigations, is not altogether so correct as the mercurial barometer, yet for farmers' use it is truly valuable. It is extremely sensitive to the least variation in the pressure, and having a dial of about five inches in diameter, the wide range of the index hand renders the change readily visible. As a portable instrument, it is not liable to the accidents which frequently happen to those of the ordinary kind, and will be found very convenient and interesting to the railroad traveler in marking the various altitudes of the country over which he may pass.

Sour beer may be converted into good vinegar by putting into it a pint of molasses and water, and in two or three days after half a pint of vinegar; in ten days it will be first rate vinegar.

LICE ON FOWLS.

F. A. W., of Missouri, wishes to be informed how to exterminate the vermin that frequently infest hens and hen roosts, &c. Prevention, when practicable, is always better than cure. Strict cleanliness about the roosts and nests will always prevent hens from becoming lousy. The droppings under the hens should be removed frequently, the nests often renewed, and air-slacked lime and ashes scattered around the floors, boxes and roosts. Boxes of dry ashes and lime should always be kept under cover where the fowls can have constant access to them, that they may wallow in at pleasure.—With these precautions, fowls that are free from vermin, will never be infested. But where they have become lousy, the roosts should be thoroughly swept and cleaned, the straw and litter from the nests entirely removed, and the wood-work and roost-poles of the house whitewashed with fresh-slacked lime, into which a quantity of sulphur or tobacco has been mixed. A day or two before this operation, the fowls should be fed with coarse corn meal wet with milk or water into which a quantity of sulphur has been mixed. Feed with this several days, it may then be omitted for a few days, and repeated again at intervals of three or four days, and continued in this way until all the nits have hatched, when the insects will drop off and leave the fowls. Thorough cleanliness after this will generally exterminate them. Fowls are always poor and unthrifty, and setting hens are seldom successful in hatching their eggs when annoyed by vermin. A little care is all that is necessary to prevent it.

HANDLING BEES.

L. L. Fairfield writes in the *Rural American* "that bees are as harmless as flies," if rightly managed. Gaping crowds attend our county and State fairs, and look upon the doings of the bee men as something little less than marvelous. A man with a swarm of bees in his hat, shaking them over his person down upon the crowd—nobody stung—perchance taking them into his mouth and belching them forth—is looked upon as little else than a necromancer. There is no great secret in all this. Any man with a little tact, and a knowledge of some of the peculiarities of the bee, may do these things and others still more surprising. The whole secret lies here; a bee gorged with sweets will not sting, unless forced to it by hard usage.—Their appetite is so strong for sweet that they cannot resist the temptation to gorge themselves when opportunity offers. The bee charlatans take great advantage of this fact in making their public exhibitions. This is the wonderful bee-charm. Not that which they have bottled up to sell to the credulous public at twenty-five or fifty cents per bottle, but simply causing their bees to gorge themselves.—This may be done in many ways. A little smoke will make them rush to their stores and fill their sacks. Close the hive, and by a little rapping they will do the same thing. Do anything to excite their fears, and the result will be the same. Offer them sweetened water and they will partake freely. After they have filled themselves, you can run your hand among them as much as you please—if you are careful not to injure them—and they will take it all in good part. You may shake them down from their combs over your own person, or that of others, and they will not resent it. You may even tear their hives and combs all to pieces, and not have a single sting for your pains.

SMUT IN WHEAT.

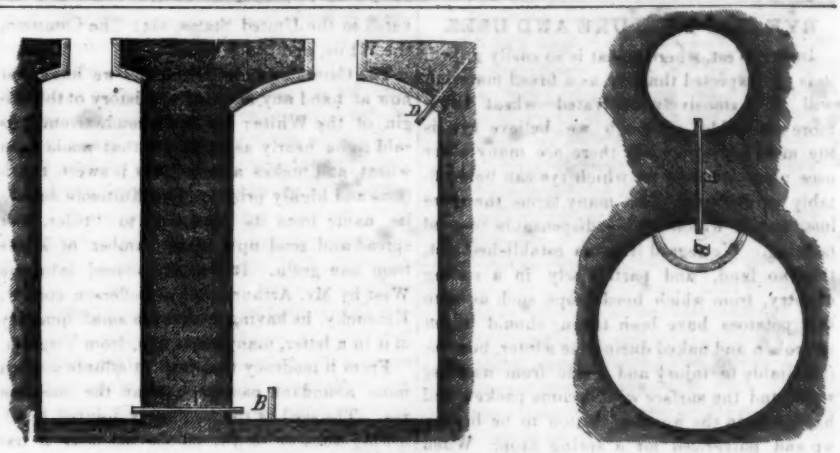
Ed. Rural World: As there is a good deal of smut in our growing crop of wheat, and we (the farmers) being anxious to sow this coming fall seed entirely free from smut, rust, &c., ask through your valuable paper, where we can get good seed? As there is a great diversity of opinion prevailing amongst us, as to whether it is best to go North or South for seed wheat, will you please give us some light on the subject, and oblige A Young Beginner.

Answer.—It is always desirable, when seeds are to be procured from a distance, to have them from a more Northern or colder climate, and this is particularly true in regard to wheat.

Many years since, when rust prevailed in our wheat crops, some gentlemen, members of Congress, in crossing the Alleghanies, selected a quantity of the best kind of wheat for seed, from the most elevated and coldest section of Pennsylvania; this was sown in a more Southern and much warmer climate. The result was the wheat matured ten days earlier than the other wheat in the same neighborhood, and was perfectly sound and free from rust; while the crops generally were overtaken by a few days of hot, wet weather just at the time the grain was filling, and proved almost a total failure on account of the rust. This was repeated several years with similar results But this, in the case of our correspondent, we think is hardly necessary. We would advise to select at home some of the most productive and best kinds of wheat for seed, and soak it for a few hours in a solution of copperas (sulphate of iron), taking care to skim off all the light and smutty grains, cheat, &c., and then dry it by rolling it in dry air-slacked lime. This has been found an effectual remedy against smut.—Strong brine and the application of lime may have the same effect. If seed is to be procured from abroad, we should prefer it from Canada or the mountain districts of Pennsylvania. Canada wheat can be had in any of the milling cities near Lake Ontario, N.Y.

CULTIVATE DEEPLY.

In cultivating, do it as deeply as possible, so that you just escape the roots. A soil cannot be worked too deep, if not turned up. Twelve inches is better than six, and two feet better than one. Could all our soil be mellow the whole length of the roots, an even more, an immense good would result from it. Plow, cultivate, harrow, hoe—you cannot do it too much—for this is farming—this is the farmer's business mainly, or should be. But be careful you do not muddy your ground: we must keep repeating this. Clay is delicate, and requires handling at the right time; and the right time is between the extremes of wet and dry, but particularly removed from the wet. Plow dry, rather than slightly wet. Not only plow at the right time, but harrow, hoe, cultivate, &c.—they have all the same effect. We do not know but plowing is less injurious than other modes of stirring the soil when wet. Rather stir not at all than do it at such a time, for it takes years to overcome the evil.



HOW TO MAKE CISTERNS.

Ed. Rural World: Dig one cistern of convenient size (10 by 18 feet is about right for an ordinary family), then, within four feet, dig another of equal depth, five feet in diameter. Connect them together a few inches above the bottom, with a tight pipe, either of copper, iron or lead, of two or three inches diameter, projecting a few inches into each cistern, with a strainer on each end. If the clay is hard and solid, there is no necessity of walling up the cistern; but if not, wall up by all means, as it is impossible to make a tight, permanent cistern without a solid wall or bank to cement against. Turn over each a brick arch, or cover in some other manner, so as to exclude rats, bugs, &c., low enough to be away from the frost, leaving an opening large enough to get through conveniently. Wall up to or near the surface and cover with a good, tight platform, or cast-iron cistern ring. Put on three or four coats of the best hydraulic cement (New York or Louisville) giving time for each coat to set well before putting on another, which will require ordinarily about one week. Then, in the bottom of the large cistern, encircling the connection pipe, build up and cement on both sides, a circular wall four inches thick and twenty inches high, and of sufficient capacity to hold two barrels of charcoal—which should be broken to the size of a hickory nut or less. The charcoal should be carefully weighted down with bricks or rocks laid close together, to prevent the charcoal from raising, as it has a tendency to do when covered with water. If clear water is desired, draw from the small; but if natural, unfiltered water, draw from the large cistern. This arrangement will be readily appreciated by any one.

The large cistern being more than four times the capacity of the small one, it is obvious that only one-fifth of the water will be filtered as it is received into the cistern during the falling of the rain; and afterward only as fast as it is used out of the small one, thus giving an excellent opportunity for the perfect filtration of the water. Again, the whole bottom of the large cistern, with the exception of the small space occupied by filterer marked B, acts as a receptacle for any sediment that may be washed from the roof; and, as the wall around the filterer is made tight, all the water going into the small cistern must pass over the top, thus leaving a space of over 100 cubic feet for sediment.

It is therefore obvious that but a very small fraction of sediment will pass into the filterer, consequently the charcoal will be used principally as a discolorer only, which office it will continue to perform perfectly for a lifetime.

The sizes here given may appear large to some; but when they take into consideration the fact, that the best water is that which falls from November till April, they will perceive that quite a large capacity is required to contain a supply for the balance of the year. Then, again, a large cistern costs much less, in proportion to capacity than a small one.

Many persons have been led to the erroneous conclusion that rain-water cannot be kept perfectly pure for any great length of time, because cisterns frequently become impure. The two great reasons for which are: 1st. Improper construction; and, 2d. Catching water during warm weather.

With such cisterns as above described, no one need be without an ample supply of the the very best water. J. S. Williams.

St. Louis, Mo.

USE PLASTER ON CLOVER.

It will pay to use plaster, even at great expense, where clover is raised, as it has a wonderful effect on this plant. It causes the clover to draw its strength from the atmosphere. In our dry summers especially will plaster have a good effect, gathering moisture as well as fertility. It will do to sow at any time, though best in the spring. Where a crop of peas or clover is wanted to be plowed in, plaster should always be used. Sow a bushel to the acre, or at least half a bushel. More than two bushels to the acre is of no benefit.

Have a heavy stone on the top of your pork, and see that it is kept under the brine. It is a good place to keep fresh meat in the summer, to keep from spoiling.

An Insect Trap.—Scoop out the inside of a turnip, scollop the edges, and place it downward on the earth. The insects will pass into it as a place of retreat through the holes, and the cucumbers, squashes, melons, &c., may soon be cleared of them.

Prepare good shelter for your stock before winter overtakes them.

RYE—ITS CULTURE AND USES.

In the West, where wheat is so easily grown, it is not expected that rye, as a bread material, will be extensively cultivated—wheat being more palatable—although we believe rye is the most healthy. But there are many other uses upon the farm for which rye can be profitably employed, and on many farms there are instances in which it is indispensable to good farming. We regard it as an established fact, that no land, and particularly in a rolling country, from which hoed crops, such as corn and potatoes have been taken, should be left unbroken and naked during the winter, because it is liable to injury and waste from washing rains, and the surface will become packed and hard, and in the worst condition to be broken up and pulverized for a spring crop. When such lands are not sown with wheat or other winter grain, they should always be sown with rye; this can be turned to good account in various ways, without the loss of the land for other spring crops. If the land is in corn, the rye may be sown and covered with the cultivator or plow, as soon as the ground is sufficiently wet after the corn is so far matured as to be partially glazed. If it is to be sown where potatoes were grown, the rye should be put in immediately after digging the potatoes in August or early in September. Sown after either of these crops, it will generally cover the ground completely before winter with an abundant growth of herbage, affording rich pasturage during winter and early spring for all kinds of farm stock. In addition to this, the land is protected from waste by repeated freezing and thawing, and by the washing rains of winter; and when the rye is plowed under, the blades and numerous roots afford an amount of vegetable matter for the improvement of the soil equal to a heavy coat of manure, and the land when broken up will be in the most light and mellow condition for the succeeding crop through the entire season. This method, in addition to the use of clover in regular rotation, is the cheapest that can be adopted for the protection and improvement of the soil, and the opportunity to thus employ it should never be lost, especially where so little regard as at present is paid to husbanding and applying the manures that can so easily be made on every farm.

This method of sowing rye is particularly valuable and important in the South, and other countries, where the common grasses do not flourish so well.

Hemp, unlike most other crops, may be allowed to follow consecutively, for several years, upon the same land, with less exhausting effects on the soil, than almost any other crop; and as hemp is usually cut early in the season, rye may be sown with the most beneficial effect upon the soil, restoring, in a great degree, the loss occasioned by the hemp, and leaving the soil in the best possible condition for the succeeding crop of hemp the following spring—This will afford a large amount of pasture, besides leaving a heavy dressing to be turned under in the form of manure.

We know of three varieties of rye now cultivated in the United States, viz: The Common, the White, and the Multicole.

The Common is well known: we have not now at hand any account or history of the origin of the White; the flour made from it is said to be nearly as white as that made from wheat, and makes a bread that is sweet, nutritious and highly prized. The Multicole derives its name from its tendency to "tiller," or spread and send up a large number of stems from one grain. It was introduced into the West by Mr. Arthur Peter of Jefferson county, Kentucky, he having received a small quantity of it in a letter, many years ago, from Virginia.

From it tendency to spread, it affords a much more abundant pasturage than the common rye. The seed is too frequently injured by allowing stock to feed it off too late after it has jointed in the spring. A half bushel of seed of this variety to the acre, if on good land and well put in, is sufficient, which is but half the quantity usually sown of the common kind.

Rye is extensively grown in some parts of the West for grain, where wheat does not thrive so well. It affords excellent early feed for hogs before the oat crop is sufficiently advanced to turn them upon. To this method of feeding rye there is however one objection—the "spurred" or blasted grains are poisonous to animals, and where it is abundant, sometimes proves fatal to the hogs that are confined to it.

Rye, when ground with an equal amount of corn and mixed with cut hay or straw, affords excellent feed for work horses—better than any other grain alone. It is to this kind of feed that the superior appearance and condition of the horses of the German farmers of Pennsylvania are indebted. It is more profitable to the farmer and better for the country to be used in this way, than to be sold for distillation, as much of it is, particularly when the corn crop is short.

TIMOTHY—FALL SOWING.

Many acres of Timothy are often lost in consequence of excessive drouth in some seasons; and even in ordinary seasons, spring sowing more frequently proves a failure in whole or in part, than it proves successful. When sown in spring, it is almost uniformly sown with grain; the grain grows more rapidly than the Timothy and soon overshadows it, and extracts the moisture from the soil that the young Timothy requires to insure a firm foothold to enable it to withstand the increased heat and drouth of summer. If the spring proves a wet one, and the Timothy makes a good start, it is greatly retarded in its growth and many of the young plants are entirely killed out by being overgrown with the grain, or trodden down and lost in the act of harvesting, and by the pasturage of stock upon the stubble of the grain, so that the Timothy under the most favorable circumstances the following season, will not cover the ground so well as that which is sown in the fall.

A thorough preparation of the ground is as necessary for a Timothy meadow as for any other crop. Indeed, we consider it more important. The ground should not only be well broken up, but the surface should be well harrowed and rolled.

The use of mowing machines renders it necessary that all meadows that are to be cut with them, should be freed from all stones, stumps and grubs, and that the surface should be as uniformly smooth as it can well be made. This is not only demanded on account of the free, unobstructed use of the machine, but the success and profit of the crop will more than compensate for the extra labor in preparing the soil. For all crops this important requisite is too much overlooked. "Land well prepared, is half tilled," to say nothing of the increased yield from such preparation.

If the ground is sufficiently wet to admit of good preparation, Timothy should be sown as early as the 15th of September, but if it cannot be prepared earlier, with favorable circumstances it will do if well sown as late as the 10th of October, but when sown early the plants have time to become well rooted and are in a better condition to withstand the effects of winter and spring frosts.

Not less than one bushel of seed should be applied to six acres. We are aware that one gallon to the acre is considered sufficient by some farmers, but twice that quantity is better than less.

THE WEALTH OF THE SOIL.

This cannot be estimated; it is immense. As yet, but a small part, a mere fraction, is in use. We are but skinning the earth; while her great treasures lie unfolded. Man has hardly commenced to use this wealth, even in the old soils of Europe and Asia, where nations have ceased to be, in consequence of the "poverty" of the soil—and yet untold wealth lies beneath the surface. Plant your trees almost anywhere, in any soil that is soil, and they will grow.—They will send their roots far beyond where the grass and the grain can penetrate; and it is there where they get their strength.

The soil, in many places, is very deep—fathoms, as we say of the ocean. It is so in many of the rich bottoms of the West. The drift has piled its soil in many p aces of the East—all showing what the ages have been doing for us. Here is a chance for the skill of man. Instead of exercising his skill, however, he is afraid to draw upon main body, to reach down—and he even neglects to take it from the atmosphere, where it frolics in its escape from the abundant soil. Man has hardly yet commenced to appropriate it. He uses it as a necessity, what little he uses; and much escapes him in his use: but he awakes it as it were, and sends it on wings. By-and-by this will not be so.—As he gets wiser—as necessity crowds him—he will apply more skill, his efforts will be more extended; the evanescent thing will not so easily escape him; and he will search for it beneath the surface. He already begins to deepen, to harbor, and to hold. He will eventually draw it, like lightning, from the heavens. Long since the winds commenced to tell the secret. He has but to open the earth—mellow it—and they will enter. As lord of the earth, as possessor of the soil (it was made for him), he will yet develop what is delegated for his use.

MAKING SORGHUM SYRUP.

Ed. Rural World: It is now established beyond controversy, that Chinese Sugar Cane is one of the most profitable crops grown in this country. The great objection to the crude syrup, is its tendency to work and lump in warm weather.

If you can give us some mode of refining it, so as to prevent this, you will add thousands of dollars directly to the farmers of this country—the refined being worth about three times as much as the crude.

Our wheat and fruit crops are almost a failure. Oats very fine. Corn crop very promising. A large crop of tobacco has been planted—prospect very flattering. Cotton looks badly. A Subscriber.

Ballard Co., Ky., July 9, 1866.

A correspondent of the *Prairie Farmer* gives the following method of making clarified syrup:

"Keep the pans about 2½ feet wide and 7½ feet long, and from 8 to 12 inches high, and two pans to each furnace. I make my pans of this size, and find no difficulty in handling the 9 inch ones, but the 12 inch pan is rather heavy, and I use them for clarifiers, and do not need to handle them. A clarifier of the above size holds 10 gallons to every inch deep; and 10 inches deep is a good 100 gallons, or a batch. When it is filled nearly or quite full, I start a wood fire under it, and have ready a pail of fresh slacked lime, or good fresh whitewash, very thick. I also have in my hand a small piece of litmus paper which I dip into the cold cane juice, and then hold the paper to the fire to dry it. By this time the batch has got about milk warm. I take about a quart (sometimes less) of the thick whitewash, or cream of lime, and stir it into a pailful of the juice, either fresh from the mill or out of the clarifier, and mix the lime thoroughly with the juice in a pail, and then mix this mixture thoroughly with the juice in the clarifier. Then I try my litmus paper in the clarifier, and if this paper which the fresh juice turned red, is now turned back to its original blue, the acid in the cane juice is completely neutralized; and if it is not yet blue, mix a little more lime with juice and stir it in as before, and keep doing so until the paper shows signs of returning to its color.

And here I warn you that too much lime is as bad as none at all, and you must watch the shades of blue that come on your paper, and not let it get too blue; or, in other words, you must not completely neutralize the acid, but let there be a mingling of red with the blue of your paper. This is a nice point, and can only be attained by practice. A few batches carefully watched through the entire process of clarifying and making into syrup will suffice. Now that the acid is neutralized or nearly so, you continue the fire until you throw up a thick tough scum—but be very careful to heat the juice all over alike. This is done by pushing the fire here and there to help the matter as well as may be done over a fire. And above all don't let the juice in the clarifier boil; this would boil the scum in again, and no power of man can separate it the second time. But the nice point is to come as near boiling as possible, and not boil; and this all over the surface of the juice. When the heat reaches this point you must put out the fire, or shut it off from the clarifier, and take off the scum. Be sure that it does not boil at the bottom of the pan; for your juice must now have a resting spell, that it can settle for about an hour at least—over-night, sometimes, in cool weather.

When the juice is settled, you can draw it off from a plug inserted just one inch above the bottom of the clarifier, as there is often one inch thick of sediment in the bottom that must not be disturbed. After your juice is drawn off it is ready for the Evaporator; and if your clarifying process was carefully attended to, your juice is a beautiful transparent, light straw color, and the froth that makes around the point where the stream from the clarifier enters, and all over the surface of the juice, looks like clean soap bubbles, not a particle of a green shade about it, or a particle of the green taste about the molasses when it is cooked.

We come now to the evaporating. The pan being eight or ten inches deep, we fill it just one-half full, and boil it as rapidly as possible until the molasses is done. This is the long and the short of all the success or secret in getting a good color. Don't be afraid of burning, but keep your fire up as well at the finishing off as at the beginning—no cessation. Use the best of fuel—punch, poke, rake out the ashes—anything to keep the fire burning furiously, and when your bath is finished, lift it off and set your other pan on, and fill it up as quick as possible, and by that time your juice is ready to boil, and thus the work goes bravely on.—When your molasses is a little cooled, raise up one end of the pan and dip out your syrup (abou eight gallons); wash your pan out, boil the washings over, or throw them in with your vinegar stock; fill the pan one inch deep, and all is ready for another charge. In this way I boiled thirteen batches in eleven hours over two fires (one batch over one fire in the evening), making fourteen batches in an ordinary day—each batch making on an average 7½ gallons of good merchantable molasses, or 105 gallons.

My ordinary day's work is about twelve batches, six to each fire, or over a barrel of molasses over each fire-pan—that is, under a pan of only about fifteen square feet fire surface. And I must say, that in all my molasses making, I have never seen anything to compare to this plan for rapidity in manufacturing or quality of syrup; it is over three gallons of syrup per square foot of pan, or rather fire surface. Still it takes a hand to skim to each fire, but they are both needed to assist one another in lifting off the pans.

I make my unclarified molasses in precisely the same routine; but instead of the clarifying processes, I strain the cold juice into the evaporator.

It will be seen that these short pans take more fire—costs heavy for grate bars, fire doors, &c. Can't help it—the difference in quality of syrup and rapidity of the work so greatly exceeds the extra cost of bars and doors, that I do not stop to consider it—it would be "penny wise and pound foolish."

Packing Eggs for Winter Use.

About Christmas, eggs are very scarce, and consequently high. With a little care in the summer, when they are abundant, they may be put up so as to keep sound and fresh until a new supply can be had in the spring. One of the best ways we have tried for packing eggs so as to keep them long, is to pack them in charcoal dust, in boxes, by setting them on end; put the boxes in a cool, dry place, and turn them over as often as once in two days. Put the boxes in some place where they are sure to be seen, or they will be forgotten and the turning neglected.

Another plan requiring less attention, and may answer just as well, is to pack the eggs in large earthern jars, and fill them with lime water, made by pouring water on quick-lime and letting it stand a day or two covered. The finer particles of the lime which run off with the water is deposited upon the shells of the eggs, and fills the pores and keeps the eggs perfectly sweet for a long time, even should the yolk settle down against the shells.

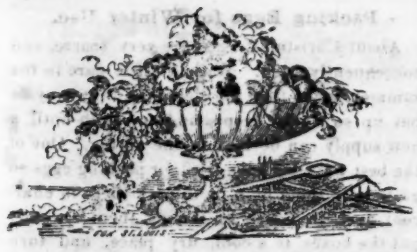
TURNIPS.

The turnip is a useful crop and one that can be grown at comparatively little cost. Our Western climate is not exactly suited to the turnip, it being too warm for most varieties to grow to perfection. The early or quick growing kinds, such as the White and Purple Top Dutch varieties, are the only ones that can be relied on for a crop; these are hardly as nutritious as the Ruta Baga and Swedish varieties, yet they can be grown with much less labor and in almost any quantity upon land that has matured an early crop of potatoes, peas, cabbages, &c., thus securing two crops in one season from the same land. Land that has become weedy should be cleaned off, and plowed early, where it is intended to grow a crop of turnips, because turning under a large amount of vegetable matter frequently results in excessive fermentation and is liable to prevent the germination of the seed, if sown immediately after it is broken up.

From the first to the middle of August is the proper time for sowing the seed, and if the season is favorable it will sometimes do to sow even later than this. One pound of seed to the acre is sufficient if sown broadcast, but this should not be done when a suitable drill can be procured for putting in the seed. When drilled, the plants stand in rows and admit of an occasional hoeing, which often doubles the amount of the crop, and in unfavorable seasons this method insures a crop, which sown so as not to admit of cultivation would prove a failure. When the seed is drilled, the rows may be put ten or twelve inches apart, or if land is abundant they may be so wide apart as to allow the narrow cultivator to pass, thus reducing the labor to horse power.

A good crop of turnips, well stored for winter, is very important for cattle, hogs and sheep, not only increasing their growth but greatly promoting their health.

Time is money, waste it not in trifles.



HORTICULTURAL.

THINNING FRUIT.

There are many varieties of apples and pears that bear their fruit chiefly in alternate years, and these are generally liable to overbear, or to produce fruit in such excess that the vigor and health of the tree is impaired, and the fruit is often small and of inferior quality.—The cause of this habit of bearing in alternate years in certain kinds of fruit trees, is owing to the supply of the ascending sap being so completely absorbed by the growing fruit that there is not enough returned to form fruit spurs for the following year, and although in our uncertain Western climate this order of bearing is sometimes disturbed by the destruction of the crop by frost, still the same results follow; for when the regular crop is cut off, the tree makes a vigorous growth, forming an increased number of fruit-buds, which, in the process of maturing again exhaust the powers of the tree beyond its ability to bear a crop the succeeding year.

This evil may not only be remedied, but the size and quality of the fruit so much improved that it will pay many times the cost of the labor required. The plan is this: As soon as the fruit is fairly set, or before it has much increased in size, thin it out so as to leave no more on the tree than can be well matured without exhausting its powers to form a set of new fruit spurs. Where the tree has an excess of branches, the fruit may be thinned by cutting out or shortening a portion of the shoots; but where it is not prudent to thin the branches, the fruit should be pulled off, leaving the largest and fairest specimens uniformly distributed over the tree.

The Janet apple, one of our best and most popular Western varieties, is peculiarly liable to this habit of overbearing, and there is no variety that varies more in quality, which is owing to this cause. While the trees are young they bear more moderately and the fruit is large, fair and well flavored; but when the trees are allowed for a year or two to overbear, the fruit is small and without that richness of flavor which belongs to that variety. What is true of this apple, is more or less so with other varieties, and the only remedy is in thinning the fruit. With trees properly trained with low heads, the labor need not be great. One man with a light ladder, can go over a number of trees in a day, and remove one-half or two-thirds of the fruit, causing an improvement in the size and quality of the remainder that will many times repay the labor, and at the same time establish the habit of bearing annual crops instead of fruit only in alternate years.

Peaches, when the trees and buds are not injured by frost, are liable to overbear every year, and in order to have fruit of the best quality, it should be thinned in the same way. This may be done to the extent of one half or more, without in the least reducing the product in bushels.

POTATO AND APPLE HOUSES.

The potato crop is one of the most important to many of the farmers residing near the Western rivers, that is cultivated. Upon suitable soil and with proper care, there is no crop that affords a more profitable return. Probably one-third of the potatoes grown in this section are shipped to market soon after they are harvested in the fall; a large proportion of the remainder are covered in pits in the fields where they grew, and held for winter and spring sales.

In storing potatoes in this way, it is seldom that sufficient care is bestowed to ventilate the heaps, so as to admit of a thorough escape of the moisture and gases always generated where such a body of vegetable substance is stored. Potatoes undergo, soon after being put up, a certain degree of fermentation, which produces heat and causes the potatoes to sprout and grow, which not only impairs their strength and vigor for seed, but renders them unfit for the table. Those who have stored their potatoes at the proper time in suitable dry cellars, well know the difference between them and such as are kept in banks in the field. Besides the injury sustained in keeping potatoes in this way from heating, growing and the moisture absorbed by them: if the winter proves a severe one, like that of some others, they are liable to be destroyed by frost. We believe that the value of the potatoes lost by severe winters to the farmers of the West, is more than equal to cost of building suitable houses that would last a lifetime, in which to store a crop.

We propose to give the plan of a building for storing potatoes similar to one for many years in use by the Society of Shakers, at Pleasant Hill, Mercer Co., Ky. Potatoes are here stored to the amount of several hundred bushels annually, and kept throughout the season in the most perfect state of preservation; always in order and always accessible; and as many thousand bushels could be preserved by extending the length of the building in proportion to the quantity to be stored. We give two plans for constructing the buildings.

The house may be built of logs, 14 or 16 feet wide and any desired length, making the walls six inches thick, with a plank lining inside, leaving a space of five inches between it and the logs, which is to be filled with old tan bark; where it is not convenient to procure tan bark, any other non-conductor of heat may be used, among these are pulverized charcoal, sawdust and wheat-chaff. We should prefer any of them to wheat-chaff, but when it is used, it should be compactly pressed in.

A ceiling or floor over-head should also be laid, with a covering of five or six inches of similar material. The floor should be laid so as to exclude the cold air from without. The house should stand lengthwise north and south, with the door in the south end. The door should be double with a similar lining of five inches between them. Bins should be built on each side, leaving a passage of three or four feet wide through the middle of the house. The sides of the bins may be carried three or four feet high; a greater body of potatoes than this should not be laid together, but another tier of bins may be placed above, if required. Ventilators should be put in at the bottom of each of these bins, and run entirely through the ends of the building, communicating with the open air; these may be made in the following manner: Take two boards, six inches wide, placing the edges six inches apart on the bottom of the bin, and bring the upper edges together within one inch of each other in a triangular form and firmly secure them from the upper side.—This will carry off any sweat or dampness that may gather from the potatoes, rendering them always dry and equalizing the temperature. When the weather becomes freezing, these holes may be closed from the outside with hay or straw.

If more convenient, the building may be made by setting double rows of posts in the ground, which are planked up, forming the walls—leaving a space of ten or twelve inches to be filled with tan bark or saw-dust. In all other respects the house should be finished as directed for the one made of logs.

The cost of a building of this kind that would store a thousand bushels of potatoes, will not exceed the extra labor of putting away in pits, in the usual manner three crops of one thousand bushels each, while the increased value of the potatoes housed (for three years) would more than equal the cost of the building, to say nothing of the advantages of having the potatoes always accessible during winter.

Potatoes for winter storing should never be dug before the 10th or 15th of September.

A house properly constructed according to the plan here laid down, will keep potatoes through any ordinary winter. But should exceeding cold weather set in and continue, as in some winters, a small fire in an air-tight stove, or a pan of coals placed in the centre of the passage, might be found necessary on some of the coldest nights.

We introduce this subject, in order to afford ample time for any who may be disposed to prepare such a building, to do so before the potato harvest.

STORING APPLES.

An additional improvement may be made in the construction of these buildings, which will render them admirably adapted to storing apples, while at the same time the addition might prove equally valuable in keeping potatoes.

Apples should always be gathered before much frost occurs. When gathered, they should remain until the weather becomes cool before they are finally packed for winter, and then they should never be disturbed or picked over until they are required for use or for market.

Apples should always be kept in as uniform

temperature as possible, and that temperature should be maintained as near as may be just above the freezing point.

The improvement we propose, to render the building we have described suitable for storing apples, is to erect a shed entirely around it—say six feet wide, of common boards, not jointed, and placed upright. Within this shed, against the outside, bins should be made, into which the apples are to be placed as they are gathered; here they are to remain until they pass through the ordinary sweating, and are finally packed in barrels or bins inside the building. This shed will aid in breaking off the effects of the sun and equalize the temperature within.

[Written for Colman's Rural World.]

THE PHILADELPHIA RASPBERRY.

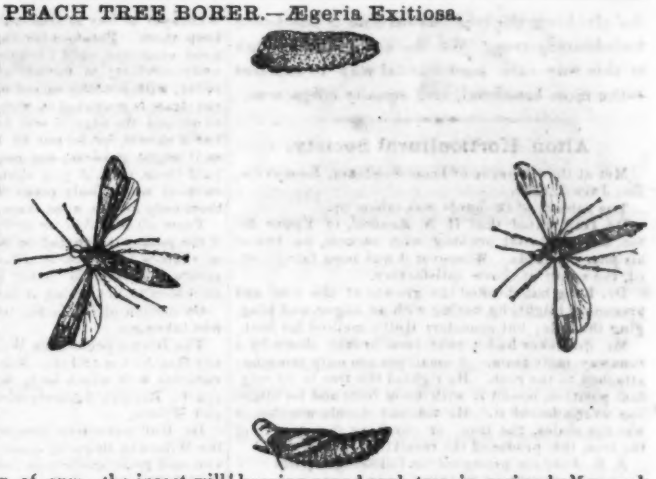
We have had this variety now for three seasons, and from the present season's experience with it, do not hesitate to pronounce it the best red Raspberry we have in cultivation. We do not say the fruit is as large, or as high flavored as the best European varieties, when these can be had in perfection as they grow in an European climate; but these are all so tender or difficult to grow, that they have been practically abandoned, and are therefore worthless and useless to us.

We do not say that the canes are as hardy as an oak, and never get injured or killed—because the past winter has killed most of the canes down nearly to the ground—the two winters before, they escaped entirely unharmed.—But then it should be remembered that grape vines and other hardy plants occasionally get injured—but nobody thinks of abandoning grape culture on that account. So of the Philadelphia raspberry, our belief is that it is as near hardy as any upright raspberry ever gets to be in our climate; and we further believe that no raspberry of the above class can be found that will withstand our peculiar and changeable winters—and we may add, falls and springs—without occasional injury. We write for the latitude of St. Louis—a thousand miles inland—and not for the same or any other latitude, near the sea-board, which latter we believe (indeed know) has an ameliorating influence on the hardihood of plants.

So much for its negative qualities, which so far as we can see, are all named in the above.

Now for all its good qualities, as they appear to us. It is a robust grower, canes strong and stout, much branched, almost entirely smooth, with only here and there a spine; foliage heavy, thick and healthy-looking; very little given to sucker (an excellent feature for market growers); does not grow too tall (4 to 5 feet), nor too weak, as some varieties do, but stiff and upright, and will scarcely need stakes or trellis. As to its fruitfulness, am inclined to place it with the Lawton Blackberry, Albany Strawberry, &c.—and that is, get the growth of wood—uninjured—and you are pretty sure of a good crop of fruit: or, in other words, it is extra productive. The fruit is of good size, dark purplish red, quite firm, and fair to good in quality—indeed quite good, may be said of it, with a fine raspberry perfume and flavor. From present indications, we should consider it by far the best variety we have, and a most decided acquisition—coming nearer to filling the great desideratum among red raspberries, than any variety heretofore introduced, and that it should be in the garden of every family who love this delicious fruit, as well as being most promising to the market cultivator. C. S.

PEACH TREE BORER.—Ægeria Exitiosa.



The annexed cut shows the peach tree borer in the pupa state, and the male and female in the parfect state. The egg which produces the worm is deposited on the tree near the surface of the ground, where it is hatched, and the insect eats into and through the bark, and burrows between the bark and wood. If the tree is wounded in any place so as to cause the exudation of gum, the insect will deposit its eggs at that point. The presence of the worm may be known by the yellowish excrement which is forced out of the tree. By this indication it may readily be found by searching with a knife, and destroyed. By keeping round each tree in spring half a peck of leached ashes or air-slacked lime, and allowing it to remain through the season, the insect will be prevented from depositing its eggs. This is frequently practiced in New Jersey with much benefit.

Support for Tomato Vines.

In wet seasons, such as we have had, tomatoes are extremely liable to rot on the vines, unless they are kept from the ground so as to receive the rays of the sun and a free circulation of air. This not only prevents great loss from rotting, but the fruit is richer and better flavored. The plants, too, when supported, run less to vines and are much more fruitful. One dozen plants, properly supported, will yield more and better fruit than three times that number will when allowed to rest on the ground. In small gardens, a neat trellis, four feet high with neat strips will answer an excellent purpose, or a stake three inches square with several rods three feet long, driven through in various directions, will serve to support the vines. Where tomatoes are grown upon a larger scale for market, common brush from the woods, with the branches shortened, are cheapest, and will answer every purpose.—When the plants have grown sufficiently long to be supported by the frames or brush, select a few of the leading branches, and cut away or shorten all the other laterals, and tie them loosely to the frames, or lay them over the brush. When the fruit has set well, stop or pinch off the ends of the branches, one joint above the fruit. Then other branches will put out and form fruit, when they should be shortened as before—continuing in this way throughout the season. With a little care on this point, an immense quantity of superior fruit may be grown. Where it is more convenient to use straw than to adopt either of the methods we have proposed, a covering of four inches upon the ground will serve very well to keep the vines and fruit from the dampness and prevent rotting. This should not be done until the vines have considerably extended, and the ground, previously to applying the straw, should receive a good stirring with the cultivator and hoe. The straw answers a double purpose—it serves both to protect the fruit from rotting, and in dry weather keeps the earth moist and insures a vigorous, uniform and fruitful growth.

While on the subject of tomatoes we will state, that tomatoes succeed best on poor land, they run less to vines and yield more and better fruit, but the hills, when the plants are set, should receive a handful or two of rich compost, to give them a quick and early start, but not so much as to produce a continued vigorous growth.

Thumb-and-Finger Pruning.

All through the summer, thumb-and-finger pruning may be resorted to—and it is the best way of pruning; it is the easiest, and prevents the waste of growth, directing the sap into other channels, to the formation of fruit, and wood where needed, in other places. Thumb-and-finger pruning also includes pinching back—the whole being a process which, in its variety, combines many important effects. Pinch back shoots that are too thrifty at the expense of others that it is desired to improve. Thus a tree may be formed by this method alone. A top may be given almost any shape mostly by this kind of pruning. The tree receives no shock by it as in the case of severing large limbs; the current of the tree is left unimpaired. This pinching back, say in June or the latter part of May, when the growth first shows progress, distributes the benefit for the whole season; and a little later, when the twigs are well elongated, arrests the growth in the formation of wood, and throws it back to push forward the side buds and form them into fruit spurs. This is more particularly the case with the pear. We have had some fine experiments in this way, where wood seemed the only object of the tree. Pinching back the top-most shoots arrested their growth, causing fruit-spurs to put out, which bore fruit the next year. The tree also expanded, gaining in width what it had been getting in length (height), so that it soon got a well-proportioned top. By continuing

the pinching. the tree has become a handsome fruit-bearing tree. We do not prune enough in this way—the least hurtful way to the tree—the most beneficial, and equally efficacious.

Alton Horticultural Society.

Met at the residence of Isaac Snedeker, Jerseyville, Ill., July 5, 1866.

The subject of Orchards was taken up.

Dr. Hull stated that H. N. Kendall, of Upper Alton, has tried root pruning with success, on two of his pear orchards. Wherever it has been fairly tested, the result has been satisfactory.

Dr. Long has checked the growth of the tree, and prevented blight, by boring with an augur, and plugging the hole; but considers Hull's method far best.

Mr. Snedeker had a pear tree broken down by a runaway mule team. A small portion only remained attached to the root. He righted the tree to its original position, bound it with hoop iron, and no blight has ever affected it. He did not decide whether it was the mules, the iron, or checking the growth of the tree, that produced the result!

S. B. Johnson presented the following report:

BEST METHOD OF KEEPING SWEET POTATOES.

There seems to be great difficulty in keeping the Sweet Potato through the winter. "If it will, it will; if it won't, it won't: so there's the end on't."

Tenbrook, Pierce & Co., of South Pass, Ill., say, in a letter dated Feb. 1, 1866: "We put away about 1000 bushels the present season, in bulks of 50 to 125 bushels each. Thus far a part have kept well, while others have nearly all rotted. We have a neighbor at Jonesboro, who has been rather successful in keeping in cellar in bulk, usually of from 100 to 300 bushels. The present season he put up in the same way about 3000 bushels, and has lost them all, owing, we think, to so great a quantity, and not having sufficient ventilation.

"We think they may be kept in bins, or boxes, of not above 50 bushels capacity, so constructed as to give some ventilation from bottom and sides, provided that you have the potato well dried and carefully handled; and if a large quantity be stored in the same room, let it be so constructed as to carry off the excess of moisture.

"Potatoes to keep in bulk should be dug and handled with the greatest care. Should be handled as few times as possible: and NEVER put in heaps. If dug when wet, spread very thin, in a place secure from frost; and when dry, put in their place at once; and the less they are disturbed, the better."

Mr. M. M. Murray, of Loveland, Clermont county, Ohio, who has had an experience of many years in the cultivation and preservation of this valuable vegetable, has very kindly furnished us directions for their preservation, which we copy verbatim:

"To keep the Sweet Potato for use through the winter, or for seed, requires much care and experience. A thing that can hardly be told in all its particulars One great requisite is to have the potatoes gathered before they are injured by frost, or by remaining in the cold soil after the vines are killed, and cease to keep the tubers in growing condition.—Another very important item is to have them carefully handled. Handle like eggs. It looks tedious: but it will pay—rough handling surely will not. If they are dry when brought from the field, they may be put up the following day; if moist, they should be allowed to dry twenty-four hours or so, before putting them up. If muddy and wet, a longer time is needed. Throw out all cut and badly bruised ones.

"There are many methods of keeping them. I will recommend sand—coarse sand is best—and the more free from vegetable matter or soil, the better. The potatoes may be placed in boxes or bins of a convenient size, only they must not contain potatoes more than 16 inches in depth—better only 12—and if placed one above another must have an air-space of at least 2 inches between the bottom of one and the top of the other. They should be raised from the floor, say 4 inches, and not nearer any wall than 3 inches. Sprinkle a little sand in the bottom of the box, then fill half full of potatoes, then shovel in sand until the crevices are well filled, then fill up with potatoes and finish with sand, having an inch of sand above the top of the potatoes. The sand should be dry, dusty and screened, if possible, so that it will run well.—The best time to secure it is in the months of August and September. Dry it on a platform of boards in the sun, and store it away in a dry place against the time of need. It will require about one-third as much bulk of sand as there is of potatoes to be put up. To keep well the Sweet Potato, needs an even temperature of from 50° to 60° Fahrenheit. They must have something near this, or your labor is lost. If you only wish a few each year for seed, you will find it cheaper to buy at reasonable prices than to try to keep them. Potatoes for the table may be kept in good condition until Christmas, by simply being put away carefully in barrels or boxes, in a warm, dry cellar, with nothing mixed with them. If some dry cut straw is scattered in with them, as they are packed around the edge, it will prevent drying too much, but it should not be put in the centre of the barrel, as it might generate too much heat. Do not overhaul them, even if you should discover some rotten ones—it would only make matters worse. Remove them only as you want them for use."

From all of which we arrive at the conclusion that if the potato is handled with great care, packed dry, in shallow bins, well ventilated, and kept at a temperature of from 50° to 60° Fahrenheit, there need be no difficulty in keeping it through winter.

On motion of Dr. Long, the subject of strawberries was taken up.

The Doctor prefers the Wilson as a market berry to any that he has tested. For quality he arranges the varieties with which he is familiar, in the following order: Russell, Agriculturist, Longworth's, McAvoy and Wilson.

Dr. Hull considers Longworth's Prolific equal to the Wilson in shipping qualities, of vastly better flavor, and more uniform in size. Is setting out a plantation of ten acres. Sets in rows three feet four inches apart: cultivates every week and in rows.

Dr. Long prefers stool culture for two years, then run into rows. Should use for mulching old straw, in which the seeds of weeds have been killed.

The farm of Mr. Isaac Snedeker occupies about 100 acres of prairie and barrens, lying half a mile east of Jerseyville. Has been in cultivation twenty-five years. Has 500 apple trees embracing some fifty varieties. Half of this orchard is twenty five years old, generally healthy. The Small Romanites show some signs of failing. This variety has been most profitable. Of those lately in bearing, Smith's Cider is the most profitable. Has set out fifty pear trees—lost half, but will still set out as he finds them pay. His cherries never paid much—has set out many. Of late the Early Richmond pays well. Peach trees healthy—have done well. Good bearing trees twenty years old. Has a nursery of about ten acres, with a general variety of fruits. Grounds in good order; plenty of out-buildings well-arranged. A small vineyard, embracing twelve varieties, gave evidence that good culture will pay in this branch of horticulture. Flowers adorn the yards and grounds and give evidence of taste and cultivation.

Mr. Frost reported for the Fruit Committee as follows:

We find on the table one specimen of Vandevere, in a good state of preservation. Flavor indifferent from over-keeping. Also the Early Margarente, too small for market, but fine flavored for the table. Also a kind called the Knotty, a white apple, said to be earlier than the Early Harvest; but very acid, and not considered profitable. Also the Sops of Wine, a fine variety. Some Cherry currants presented by Dr. Long, which for size and beauty we should think equal to anything we ever saw. The Doctor says they bear well, and without doubt they will sell.—Mr. Snedeker presented Black Morello cherries, badly injured by insects; also the Early Harvest.

There was only one sample of vegetables on the table—a large tomato of the Tilden variety, presented by S. B. Johnson. It seems to be as early as any, for it is nearly ripe.

St. Louis Horticultural Society.

SATURDAY, JULY 7, 1866.

Society met. President Norman J. Colman presiding.

Mr. Peabody stated that in view of the American Pomological Society holding its next Biennial Session here in September, and the desire of members to preserve their choice summer fruit for exhibition on that occasion, he had a conversation with Henry Whitmore, Esq., Vice-President of the St Louis Fruit Preserving House, and had received the following generous offer from him:

"The St. Louis Fruit House Company, east side of Third Street, south of Plum street, will receive packages of summer apples, summer pears, and other summer fruits, which are designated for the American Pomological Society at its annual meeting in this city, first week in September, and will keep the same in their Fruit Preserving House till said Society meets, free of charge.

The following conditions should be observed:

1. Fruits should be picked a little before they are dead ripe, and should be carefully handled and packed in shallow crates or baskets. It would be well to wrap each specimen before packing, in thin paper.

2. The crate, box or basket, containing said fruit, must be marked, "American Pomological Society," and must also have the name of the person presenting it, on a card attached.

3. All packages thus marked, must be sent by the owner directly to the House, where they will be received by the Superintendent.

4. Packages of fruits marked as above, will be delivered at one time to the order of the Secretary of the American Pomological Society.

The thanks of the Society were tendered to the St. Louis Fruit Preserving House and to Mr. Peabody.

Mr. R. S. Elliott presented fine bunches of Catawba, Concord, Clinton, Diana and Hartford Prolific grapes, entirely as yet free from any vestige of disease.

Mr. Tice presented Chickasaw plums, Doyenne d' Ete pears, and Early Strawberry and Early Harvest apples.

Mr. J. T. Coleman, Doyenne d'Ete pears.

Colman & Sanders, from their nursery, the Philadelphia, St. Louis and Purple Cane raspberries.

Mr. N. J. Colman remarked, that he did not think that the merits of the St. Louis raspberry, taking into consideration its hardiness, productiveness, flavor and other good qualities, was yet fully appreciated. It was called the St. Louis, because no other name was known for it, and is believed to be a seedling; he obtained it from Mr. McNutt, a neighbor, and it has stood out unprotected and uninjured during the coldest and most trying winters, and never failed to produce abundant fruit.

Mr. Tice said he believed that those at the County Farm were of the same variety; at least he could detect no difference in their appearance. That at the County Farm he knew never failed to produce an annual heavy crop.

Mr. Paddleford had compared the berry at the County Farm with the St Louis, and had come to the conclusion that they were identical, and the hardiest of all foreign varieties.

Mr. Peabody remarked that the market was not supplied with the Red raspberry. He did not see why, since the price obtained was certainly remunerative, from $1.50 to $2 per gallon. We ought to do something to stimulate the cultivation of this species of fruit. There were many varieties which were not hardy enough, being killed even in our ordinary winters. Perhaps if the people knew that there was a hardy variety, they would cultivate it more generally.

Dr. Edwards called attention to the Chickasaw plums presented by Mr. Tice. They were well worthy of cultivation, being not only delicious fruit, but their enormous productiveness made them profitable for market. The specimens on the table were the genuine Chickasaw, such as he saw in the gardens of Kentucky many years ago.

Mr N. J. Colman—All the plums that are of the peach-leaved species are varieties of the Chickasaw; some are earlier, others later, and are found plentifully in our woods.

Dr. Edwards—They may be called so, but that does not make them so. Of the Chickasaws, I have seen but two varieties, the yellow, as the specimen before us, and the red. They both are round like a bullet and rather small, and ripen last of June or first week in July.

Dr. Morse read from Downing, a description of the Chickasaw plum, as follows: Fruit, about three-fourths of an inch in diameter, round, red, or yellowish red, pleasant flavor, ripens early, narrow launcelot leaves, resembling somewhat the peach leaf.

Mr. Tice—I obtained the seed of mine from Texas. An Army officer about eight years ago described to me an early plum in Texas; by the description I recognized it as the Chickasaw, and told him I would take it as a great favor if he would send me some pits, which he did I did not then know that any one had the genuine in this county. What I mean by the Chickasaw, is the plum I saw growing wild in the Chickasaw nation 33 years ago, then occupying the North-western angle of Alabama and Northern Mississippi. There is the only place I ever saw it grow wild, though it does so in Arkansas, Louisiana and Texas. It ripened there about the 10th of June. There are wild plums here, and I have seen them as far North as Wisconsin, which have peach leaves, but they differ from the Chickasaw in width and size of the leaf and fruit, which is oblong. The fruit is also later, ripening from the 10th of August to the last of September.

Mr. Sanders—But there are plenty of them now in market. If they are not growing wild I would like to see the orchards of them.

Mr. Tice—Those that are in market, are cultivated by the French Creoles about Florissant. I have got some trees from them. Very few Americans seem to know anything about them. The old French settlers say that their fathers brought them from Louisiana. I have no doubt this is true, because I have never seen any growing wild in Missouri. Mr

Bernard Fortin tells me they are the most profitable fruit he raises.

SATURDAY, JULY 14TH, 1866.

Society met. Vice-President Saxton in the Chair.

Mr. T. W. Guy presented Hale's Early peach.

Mr. E. R. Mason Bourre Giffard pears.

Mr. Henwood the White or Crystal blackberry, raspberry for name, diseased plums, large English and Whitesmith gooseberries, with mildewed shoots, and Geant des Battaile roses, with sun scorched petals.

Mr. Jordan—Two splendid boquets of a large variety of flowers.

Mr. Guy stated that the Hale's Early peach was rotting badly, and the crop would be almost ruined. He did not know whether it was peculiar to this variety to be thus diseased—but if so, they were worthless.

Mr. Peabody stated that as Mr Paddleford, who was to read an Essay on the Curculio, was unavoidably absent, he would like to hear from Mr. Jordan what he saw worthy of notice, horticulturally, in his trip East, especially his observations on the strawberry.

Mr. Jordan—I do not know that I have gleaned anything of general interest. Saw a good many fruit farms, and would have seen more had I not been taken in by some of the New Jersey railroads, especially the Camden and Amboy railroad, which sold round trip tickets "only good for one day," but so that it was impossible to reach the point and return the same day. This is the Company so notorious for its exactions, that the matter has been before Congress to get a Charter for a United States Postal Railroad, in order to get rid of this monopoly.

In the first place, I must say that what we have heard here about "clean culture," is all a myth; and I saw none of it any where I went; as far as I saw, the culture was not cleaner, if as good as some here in the West. He believed that Western men could now locate among those raising fruits for the New York market and successfully compete with them.—At Pittsburgh visited the place of Mr. Knox, saw all his varieties of strawberries, then in the midst of the season. Did not see anything very desirable in the new varieties. The Wilson here, as everywhere else, is the most prolific, profitable and popular variety for market. The Agriculturist has not sustained its reputation anywhere. The Jucunda is valuable only as a late variety, I saw it at Mr. Knox's, and where carefully cultivated in hills had a heavy crop, but when it was left to run to produce new plants, its bearing qualities ranked low.

We have heard of new varieties of the Scarlet None of them have established any character, either as bearers or for quality, and I would advise you, if you touch them at all, to touch them lightly. The Buffalo and McAvoy's Superior, I have found universally regarded as identical. There were several new varieties, or what were represented as such, which were being pushed under euphonious names, but which are regarded by cultivators with suspicion.—So general had the reprehensible practice become of re-baptising an old and perhaps discarded variety by a new name, that cultivators take hold cautiously—and I would say, keep a sharp look out. Fruits generally in the East are a failure, and pears especially as in the West. Grapes promise well everywhere.—The Shakers still plant Catawba, and along the Lake Shore it is still planted—but there the Iona was much sought after. Everywhere the Concord and Hartford Prolific were outstripping all competitors in productiveness and freedom from disease. The peach crop was a general failure except in southern New Jersey. There was a new Blackberry, Wilson's Early, that could be had at the moderate sum of $1.50 a piece. He had heard favorable reports of it, but his advice was touch cautiously. Of the Kattatinny sent out last spring, and of which many of you bought, I heard none but favorable reports, but in a year you will test it for yourselves. If it turns out well, venture further, and if not, hold off.

JOHN H. TICE, Recording Secretary.

FALLEN FRUIT.—No fallen, unripe fruit should be permitted to decay on the ground under or about the trees. Fruit that drops off before it is ripe, does so because an insect is in it which has diseased it. The insect matures in the fallen fruit, and rises to infect the tree, or leave its larvæ for another crop of its kind, Fruit growers cannot be too careful in gathering the fallen fruit, that the grounds beneath their trees do not become insect nurseries—that their orchards do not become swarming households for the insect tribes. Animals should be guarded against lice, and orchards against insects.

EDITOR'S TABLE.

FIRST CARONDELET TOWNSHIP FAIR.—A Fair will be given by the Carondelet Farmers' Union, on the 17th and 18th of September, '66, at the New Wolkoff School Mansion. Officers of the Fair: Valentine Dorst, President. Fred. Fassen, George Early, Vice-Presidents. L. Tanzberger, Cashier. H. J. Schulte, Secretary. The following gentlemen have been appointed Superintendents of the different departments: Agricultural Implements, Sam Forder. Grain, John Yaeger, Sr. Vegetables, Robt. Davis. Fruit, Felix Fine. Flowers, Mich. Tanzberger. Mechanical Department, Gottlob Jahn.—Horses and Cattle, Wm. Weinreich. Sheep, Swine and Poultry, Wm. Forder. Ladies' Handiwork, John Runkel. Rifles and Shot Guns, Chas. Hantz. Miscellaneous, John Dennis. For particulars, the Secretary may be applied to before the 1st Sept.

[Written for Colman's Rural World.]

THE EVERGREEN CHERRY.

This plant about which the California correspondent, P. S. Burnes, wrote in such enthusiastic and rapturous terms—is, says the *Gardener's Monthly*, the *Cerasus Illicifolia*—that is, Holly-leaved Cherry. And further says: "It is a beautiful thing, and has been tried in the Germantown nurseries where it does not stand the winter, but would no doubt further south."

To which we add: That the seed sent us has germinated freely, and the young plants very much resemble young holly plants—but we have no hopes of its proving hardy here, as tender plants undoubtedly suffer worse at distances from the sea-board in the same latitude than near the coast. A few degrees south, it would doubtless prove hardy. C.S.

TRIAL OF MOWING MACHINES.—In our last issue was published the substance of a letter, written by us to a certain party in regard to the draft and length of cutter bars of the different Mowing Machines tested at the late trial on the farm of T. T. January, Esq. We intended to write out a full report of the trial, but did not get time before starting East. The facts set forth in the short notice published in our last number, were correct—but the statement should have been made, that the Committee awarded the First Premium to Ball's Ohio Mower, manufactured by Kingslands & Ferguson, of this city.

ATTENTION TO CELLARS.—No good house keeper will neglect the cellar of the house in which she lives. It should in fact be kept in better order and receive more attention than any part of the house. The effluvia arising from decaying vegetables, putrid meats, and damp and moldy cellar bottoms, is the prime, grand cause of sickness and disease. The cellar of every house, either in town or country, should be swept once a week, and every offending substance removed.

SHEEP SHEARING.

N. J. COLMAN, Esq.—Having noticed the accounts of "Sheep Shearing", not only in this State, but also those in New York, I find but few Southdowns having been sheared or on exhibition.

Now it is an acknowledged fact that they are a very superior mutton sheep, and I think will compare favorably with many other breeds for weight of fleece and quality of wool. I sheared the present season a one-year old buck of my own raising, whose fleece weighed eleven pounds ten ounces, which is far better than any I have yet seen published. The ewes and last year's lambs fleeces averaged six pounds. I am raising quite a flock of Southdowns, and have some three months' old ewe lambs that I am willing to show against anything raised in Southern Illinois.

Col. Morrison, who is at present in Europe, forwarded me by express from Silesia, via Hamburg, a quantity of Sugar Beet Seed, which I am cultivating, and find them to grow finely on our soil. I expect to have some of them at your great Fair.

The crops in this county were never better—the same of Washington and Clinton counties. My grapes are doing splendid.

Every exertion is being made by the officers of our Agricultural Society, to have our Fair, which comes off on the 11th, 12th, 13th and 14th of September next, to be the fair of all fairs. J. W. HUGHES.

Glen Addie, St. Clair Co., Ill., July 17.

GOODRICH SEEDLING POTATOES.

ED. RURAL WORLD:—I promised you last year, to give you the results of my experiments again this year with the Goodrich potatoes—so I will do so now in a very few words:

This spring, about planting time, I tested the different sorts as to their cooking qualities, and found them all, except Early Goodrich, to be inferior to the Peach Blow. Cuzco was perhaps as good as Peach Blow in quality, but has the objectionable feature of deep sunken eyes, and hence I consider it not worth cultivating.

I therefore planted none but the Early Goodrich, with which I am as well pleased as I was last year. I planted side by side with it the Buckeye or Early York and Shaker, and find it much earlier than either of the others, and also fairer and more uniformly large. So far I think the Early Goodrich can safely be put down as the best early potato for all purposes—market or home use. Shaker, Russett and Buckeye, are good, but the Goodrich is earlier and fairer, with eyes on the surface, while in the others the eyes are deeply sunk, which is an objection.

I shall grow the Early Goodrich for early and Peach Blow for late, until something better comes out or these fail or deteriorate.

E. A. RIEHL.

ST. LOUIS FRUIT PRESERVING HOUSE.—This Institution, at the solicitation of Rev. Mr. Peabody, has generously offered to receive Fruits for preservation, designed for exhibition at the approaching National Pomological Convention. Our readers will find the particulars in another column.

THE BOBOLINK.

BY GEO. W. BUNGAY.

Where the pheasant late was drumming,
With her brown and spotted wings;
Where the velvet bees are humming,
Where the ox-eyed daisy swings—
The gay bobolink is coming,
With his song the welkin rings.
A meadow bard is he,
Minstrel of liberty;
He takes a drop of rain,
Then sings his song again.

Hear the solo of the rover,
As he swings upon the reed;
On the thistle, on the clover,
On the tip-top of a weed:
On the elm-twig bending over,
Singing while he husks the seed.
Oh, happy bobolink!
With clover-cups of drink;
The music of the rain
Is mingled with his strain.

How soft and tender is the twitter
Of this meadow minstrel gay;
How jubilant the wings that flitter
When he sings his roundelay,
Above the still and faithful sitter,
Upon her nest of wool and hay.
When the glad husband sings,
His wife—with folded wings,
Hid in the grass and flowers—
Forgets the fleeting hours.

[HERALD HEALTH.

A New Collection of Poems.

George Arnold, one of our young poets, died about a year ago. His friend, William Winter, has just collected his poems: and the poetry-publishing firm of Ticknor & Fields, have printed them in a thin volume of 178 pages. The volume is daintily christened by its Editor—"Drift: A Sea-shore Idyl and Other Poems."

The papers generally notice this volume favorably—for it is "understood" that the verse of George Arnold was written "at his leisure, and not for fame"—a rather novel thing in these days of scrambling after literary notoriety.—We however see no such evidences. There is the excessive polish, the usual elaboration, throughout, emasculating what feeling the author seemed to possess: and feeling he doubtless had—and that of a purer order than we commonly find. It is this, and not the polish of the poet's verses, that gives him what distinction he has; for, besides his reputation as a poet, he had, it is said, great personal popularity.

It is the curse of true literature that Bohemianism is occupying its high places. The noted reviewers of the past generation have ceased to write, and literature is left without an interpreter. We have no more Hazlitts, Macauleys, Jeffries, &c. We have a swarm of Bohemians and Cockneys, who infest the very citadels of the nation's trust. Each literary adventurer must have his say—each poet must be a reviewer. As Margaret Fuller has said, "we need some satirist to scourge from Parnassus the magpies who are devouring the food scattered there for the singing birds." We need much more: we need expounders of the doctrine of poetry and true literature. This is the age opposed to Shakespeare. Says Hazlitt:—"He [Shakespeare] was the least of an egotist that it was possible to be." Do we find poets—the priests of nature—now-a-days without egotism? This is the great river that is flooding everything with its pernicious effect. The poet dare not attempt to be natural in these effeminate days; he must not represent a thought in the simplicity of Shakespeare. It must be "*couched*"—set with the ornaments of a "fluent diction," "musical cadence," and the claptrap silliness of the imitators of Poe—grammarian critics. We are treated to such things—we are starved. There is one consolation: we have the old authors left; they cannot deprive us of these. Here the fountain is still the deep full river of yore.

Mr. Arnold, like most young poets, was smitten with love in his day—and we have this in consequence:

Love once filled the bowl,
Running o'er with blisses;
Made my very soul
Drunk with crimson kisses:
But I drank it dry.
Love has passed me by;
O, the lees are bitter, bitter—
Let me die!

The line before the last is a natural one;—the rest is "musical," "agreeable"—it is not poetry, the feeling of the soul, moving, inspiring, fastening itself on the memory, as a landscape would—and even more so, as the genius of the poet is an addition, a tributary of the natural. Much must be given by the poet, who not only reflects what is around him, but the peculiarity of his own nature. This makes the individuality and distinction between poets—we know them by their style.

George Arnold is not known by his style.—He is one of the block of bards whom the term *general* covers; they are alike, on the same model. They praise each other and fight all outsiders. This fighting propensity, they get from their chief, the redoubtable Poe. And wherever nature is found, they are pretty sure to prune it down, as too coarse, too natural.—There must be something to tickle, something unusual. The very title of Mr. Arnold's volume is of this kind—and is not named for what this book is, but to give it a pretty name. We are to have pretty things. We are to be praised for these prettinesses—all of which will pass away, and we hope speedily.

George Arnold, *might*, it seems to us, have done something, if his associations had been better; if he had been taught in a better school—taught to develop his faculties, rather than to acquire fineness. Had he appealed to the heart—as there seems an original bent—we might have had some heart language, instead of what we have.

THE OLD MILL.

Don't you remember, Lily, dear,
The mill by the old hill side,
Where we used to go in the summer time,
And watch the foamy tide;
And toss the leaves of the fragrant beach,
On its breast so smooth and bright,
Where they floated away like emeralds,
In a flood of golden light?
Lily, dear.

And the Miller, love, with his slouchy cap,
And eyes of mildest grey,
Plodding about his dusty work,
Singing the live-long day?
And the coat that hung on the rusty nail,
With many a motley patch,
And the rude old door, with its broken sill,
And the string with the wooden latch?
Lily, dear.

And the water-wheel, with its giant arms,
Dashing the headed spray,
And the weeds it pulled from the sand below,
And dashed in scorn away;
And the slippers, Lily, with moss o'ergrown,
Like sentinels stood in pride,
Breasting the waves, where the chinks of time,
Were made in the old mill's side?
Lily, dear.

Lily, the mill is borne away,
And a factory, dark and high,
Looms like a tower, and puffs its smoke
Over the clear blue sky;
And the stream is turned away above,
And the bed of the river bare,
And the beech is withered, bough and trunk,
And stands like a spectre there—
Lily, dear.

And the miller, Lily, is dead and gone!
He sleeps in the vale below;
I saw his stone in the winter time,
Under a drift of snow;
But now the willow is green again,
And the wind is soft and still;
I send you a sprig to remind you, love,
Of him and the dear old mill,
Lily, dear.

In Shakespeare we find nature as well as in nature: he is but another great nature. He is an improvement on the common dame, giving her most striking points. And we have Shakespeare always to refer to. We do not enough study nature through him. This is in consequence of his "brogue"—when we get used to this, all will be right—and then there is no author like him.

Soap Making—Cold Process.

In Virginia there is a mode of making soap, adopted by the country people, which they call the cold process, that deserves to be made generally known. It is thus described by a farmer's wife: "I put my barrel—a common fish barrel—in the cellar where it is intended to stand, and fill it nearly full of strong lye; then add as much grease without melting it as I think sufficient, stirring it once every day or two. In a few days I can tell whether I have put too much or too little grease, and add lye or grease as the case may require. In two or three weeks it becomes excellent soap. We call it the cold process. In this way we make better soap, get rid of the trouple and risk of boiling, and can make it as suits our convenience, or occasion requires."

When labor becomes an effort, it is a curse. couple pleasure with it, and it becomes a benefit. When labor once attains this point universally, it will then be the "divine" thing poets sometimes call it: not till then.

The Education of Husbands.

The following was published in the *London Punch* several years ago:

"How suggestive is the new year of bills, and bills of housekeeping! It is fearful to reflect how many persons rush into matrimony totally unprepared for the awful change that awaits them. A man may take a wife at twenty-one, before he knows the difference between a chip and a leghorn. We would no more grant a license to anybody simply because he is of age, than a license on that ground only to practice as an apothecary. Husbands ought to be educated. We would like to have the following questions put to young, inexperienced persons about to marry.

Are you aware, sir, of the price of coal and candles?

Do you know which is the most economical, flitch, bone, or the round?

How far, young man will a leg of mutton go in a small family?

How much dearer, now, is silver than Brittannia?

Please give me the average price of a four poster?

Declare, if you can, rash youth, the sum per annum that chemisetts, pelerines, cardinals, bonnets, veils, crapes, ribbons, flowers, gloves, cuffs and collars would come to in the lump?

If unable to answer these inquiries, we would say to him, "Go back to school."

He that would be a husband should also undergo a training, physical and moral. He should be further examined, thus:

Can you read or write amid the noise and yells of a nursery?

Can you wait any given time for breakfast?

Can you maintain your sereuity during a washing day?

Can you cut your old friends?

Can you stand being contradicted in the face of all reason?

Can you keep your temper when you are not listened to?

Can you do what you are told without being told why?

In one word, young man, have you the patience of Job?

If you can lay your hand upon your heart and answer "yes," take your license and marry—not else.

THE FLOWER'S WARNING.

BY J. E. SNODGRASS, M D.

"I'm withered now! Once health I knew!
I bathed my petals in the sun
As he, in kindness, nearer drew
And smiled each grateful bud upon!

"Then I was glad! Bowed not my head
As now, when in this room I stand!
The dew, my drink, I daily fed
On food prepared by God's own hand!

"Alas! those joyful hours are gone,
And with them all I knew of bliss;
And now I'm doomed to pine alone—
Oh, what a wretched life is this!"

Look to that lesson! ye who live
Secluded from the light and air.
Deem not that Nature will re-give
Health you have forfeited. Beware!

[HERALD HEALTH.

YOUNG MEN.—How many great men performed their greatest achievements before forty. Alexander the Great died at thirty-three. Napoleon had achieved all his victories at thirty-five. Washington was twenty-seven when he covered the retreat of the British army under Braddock, and not forty-five in 1776. At thirty-three, Jefferson wrote the Declaration of Independence. At thirty, Hamilton helped to frame the Constitution of the United States. At twenty-three, Melancthon wrote the Loci Communes, which passed through fifty editions within his life-time. At thirty-three, he wrote the Augsburg Confession. At twenty-nine, Ursinus wrote the Heidelberg Catechism. Zwingli wrote his chief works before forty, and died at forty-six. At the Disruption of Leipsic, Luther was thirty-five; at the Diet of Worms, thirty-seven. And at twenty-seven, Calvin wrote the Institutes. Moses sent young men to spy out the land of Canaan, and Joshua sent young men as spies to Jericho. Saul, David and Solomon, achieved their greatest works before they reached middle life. John the Baptist and the Apostles did their leading life-work as young men, and Jesus Christ, finished his labors and endured his suffering a young man. Not a decrepit, worn-out life, but the warm blood of manhood's morning did he shed upon the cross for the world's redemption.

COTTAGE AND HALL.

Baby has crept to his sheltering nest,
Now that the day is done,
And with wee head pillowed upon my breast
Has gone to sleep with the sun.
Roses and dimples are buried quite
Under the snow of my bosom white,
And over my heart creeps a ringlet bright—
A beautiful golden one.

Baby is king in our humble cot,
Enthroned in our hearts sits he;
And never a king had merrier lot,
Than baby, it seems to me.
For Love in his presence waiting stands,
With emulous feet and willing hands,
Ready to fly as each whim commands,
And his humble slave to be.

Baby is heir to no title old:
Nowhere hoarded away
Are deeds of acres and heaps of gold,
Which are to be his one day.
But his is a heritage better than fame,
The well-earned wealth of an honest name,
Which never has known the brand of shame—
God grant it never may!

So when my household tasks are o'er,
And baby tired is he,
I sit down here in the cottage door,
In the shade of a giant tree,
And watch where the broad road winds away
Till somebody comes through the gloomy gray,
And a loving hand in my own doth lay,
And kisses baby and me.

There's a rich man's mansion over the way,
And through the curtains of lace
I saw, in the arms of its nurse to day,
A babe with a wee pale face.
And I saw through tears, what I saw beside,
For not all the trappings of wealth and pride
The little mis shapen form could hide,
Nor clothe it with simple grace.

And a lady oft at the window stands—
I have dreamed of those as fair;
But I wonder if ever the jeweled hands,
The gems of affection wear.
Or the golden curls o'er her brow which stray,
Are ever for kisses brushed away,
Her husband has other loves, they say,
And his heart a home elsewhere.

So I sit in the cottage door
With baby upon my knee,
And count to my heart the blessings o'er
Which has gilded my life for me.
For there's many a heart which knoweth not,
The joys and loves of my humble lot,
And I would rather be queen of a simple cot
Than a lady of high degree.

Quite a philosophical writer for an English paper, suggested that the cattle disorder may have been produced by an unnatural state of the atmosphere, caused by the incalculable amount of electricity set free by the friction of the great amount of steam machinery which is constantly in operation in England!!

DOMESTIC DEPARTMENT.

PRESERVING.

EGG PLUMS WHOLE.—Take them before they are perfectly ripe, prick them all over with a fork, leave on the stems. To three pounds of plums, allow three pounds and a half of white broken sugar; half a pint of clear hard water; put in your plums and hang over a moderate fire; boil gently and skim. As soon as they begin to crack or shrivel, take them out with a spoon one at a time, and lay them in dishes to cool. Smooth the skins down with your fingers if broken or ruffled. Lay them, when cold in the syrup, which should be slowly boiling, and let them simmer till they are clear, but not till they break. Put them up in jars.

APPLES.—These make as nice a sweetmeat as any other fruit. They may be done whole by paring them. Boil them in just enough water to cover them, half an hour slowly. Then pour the apple water on the sugar, and boil till clear and thick, skimming it carefully; if you add lemons, have them ready, and lay in with the apples, and let them boil till the apples are tender and clear, but not till they break. When cold put them in jars. They look well cut in halves; preserved with lemons or oranges, or alone, with a little of the essence or oil of lemon. If in halves or quarters, boil in the syrup till clear.

CRAB APPLES.—These should be ripe; simmer them till the skins come off easily; take them out; peel, and core them with a small knife, and not break them. Allow a pound and a half sugar, to a pound of fruit; and a half a pint of water. When hot and skimmed, lay them in and boil until clear and tender. Spread them on dishes to cool, then place them in jars, and pour the liquor over. Some think their flavor improved by lemon peel boiled with them.

PINE APPLES.—Take those that are ripe and fresh; pare off the rind, and cut in slices half an inch thick. Sprinkle between them powdered loaf sugar; and let them remain till the next day. Then with the usual syrup, boil until tender, putting them in when it is cold. Keep in a cool place.

CITRONS AND WATER-MELON RINDS.—To preserve their greenness, boil them with a layer of vine leaves between each layer of watermelon rinds, pound and cut in pieces, with water enough to cover. Some add a few pieces of alum. Boil two hours with a thick cloth, or a plate to fit in over them. Spread on a dish to cool. Then boil in a syrup two hours with the juice and rind of one lemon. Lay the rind in jars and cover.

PUMPKIN.—Cut it in pieces of two inches in breadth, and four in length. Soak in it lemon juice and sugar, or vinegar, over night. Next day prepare a syrup and lay in the pieces, and juice; and boil slowly until tender and transparent, but not long enough to break or lose its form. Boil lemon parings, cut in strips, with it. Spread the pieces to cool. Strain the syrup and put in glass jars.

APRICOTS.—Take those that are ripe; scald, peel and cut in half, and extract the stones. Put them in layers with sugar between, in a tureen or dish, and let them stand all night. Boil in a syrup a quarter of an hour, and spread to cool. Then boil again in the same syrup, and put away in jars.

MARMALADES.—They may be made of any fruit without seeds. The fruit should be boiled very soft with some kernels; and all the pits of quinces, and parings, boiled and strained, add to the sugar. Mash to a fine pulp, and add sugar in the proportions of the sweetmeats, and simmer thick. It should be a smooth, thick mass. Put in tumblers.

JELLIES.—Almost all kinds of fruit will make a nice jelly. Plums cherries, currants, grapes, quinces, peaches, apples, oranges, are all delicate and very nice. They should be boiled in considerable water very tender, with the seeds, and parts of the kernels. Then strained through a jelly bag, and allow a pound of sugar to a pint of juice. Boil a while, if boiled too long, it will not form Isinglass may be added if there is a failure, which will be a remedy.

RASPBERRY JAM.—To each pound of fruit, allow three quarters of a pound of fine loaf sugar. Mash the berries and break the sugar. Mix together, boil, stir and skim, the jam will be done in half an hour. Put it warm in glasses, and tie up with papers over the top. Other jams are made in the same way.

TO DRY CHERRIES AND PLUMS.—Stone them, and half dry them Pack them in jars, strewing sugar between each layer. They are very nice in pies and otherwise.

TO PARENTS.

Be yourselves what your children should be. Avoid what they should avoid at all times; let your example be a safe and unerring guide. Are there defects in their character? Inquire the cause, whether it may not be owing to some defect or fault in your own character which they have copied.

Never give reproof if it can be avoided while the feelings of either party are excited. If the parent or teacher be not calm, his influence is diminished, and a bad example is set. If the child is much excited or provoked, he will not feel the force of argument or rebuke. On the other hand, do not defer too long. Seize the first favorable opportunity while the circumstances are fresh in memory. Reprove each fault as it occurs, and not suffer them to accumulate lest the offender be discouraged by the amount. Let your reproofs be frequent enough to convince the child that he is observed, but not so frequent as to tire. Never expose a fault to others, unless as a last resort. It blunts a child's sensibility, it discourages effort, it diminishes confidence in the reprover, excites a feeling of triumph in associates, and of envy in the offender, rather than a just sense of the fault.

Never allow a child to be uncourteous and disrespectful, in language or behavior, to yourself or others. Cultivate the affections with greater care than you would nurse a house plant; they afford more pleasure in the domestic circle, and their frailty demands your utmost attention. Allow no influence in your family but those that are gentle and kind. Teach your children to respect age and never allow them to speak lightly of religious or serious things. Never be absent yourselves from church, nor suffer your child to be, unless for some cause that would prevent week-day occupations or pleasures. Keep your children employed, and they will have less time to contract bad habits; know where they are, and what they are doing, that you may guard them from danger.

There is not a blessing of our life, not a joy of our hearts, not a pure emotion within our bosoms, or a ray of hope shed upon our pathway, but has had its origin in religion, and may be traced in all its hallowed, healthful influences, to the Bible. With the dawn of childhood, then, in the earliest days of intelligence, should the mind be impressed and stored with religious truth, and nothing should be allowed to exclude or efface it. It should be taught so early that the mind will never remember when it began to learn; it will then have the character of innate, inbred principles incorporated with their very being.

Never forget that the first book children read is their parents' example, their daily deportment. If this is forgotten, you may find in the loss of your domestic peace, that your children only know the right path, but still follow the wrong.

Remember, if you would not have all your instructions and counsels ineffectual, teach your children to obey. Government in a family, is the great safeguard of religion and morals, and the support of order and source of prosperity. Nothing has a greater tendency to bring a curse upon a family, than the insubordination and disobedience of children, and there is no more painful and disgusting sight than an ungoverned child.

Childhood is like a mirror catching and reflecting images all around it. Remember that an impious, profane, or vulgar thought may operate upon a young heart, like a careless spray of water thrown upon polished steel, staining it with rust that no after efforts can efface.

Happiness is to do as you please—but not always.

Procrastination is the thief of time.

USEFUL HINTS.

FOR HOUSEKEEPERS.

Wood ashes and common salt, wet with water, will stop the cracks of a stove, and prevent the smoke from penetrating.

The bed hangings and window drapery in nurseries and common rooms should be of those colors that are easiest to the eyes. Green should be the prevailing color. A damp mop, passed under the bed to wipe off the dust as often as once a week, will prevent the visits of the nightly foe.

Carpets should be shook often, but with care. It is a good plan to hang them on a line, and take a new broom and beat and sweep them, after they have been shook awhile. This brings out the dust from the threads.

Silver spoons should never be used in the kitchen, unless for preparing preserves.

If you wish to have your free-stone hearths dark, wash them with suds; oil is good to rub in occasionally, and it will not show spots. If you wish to have it look like new, get free-stone powder of the cutters, and rub on wet, and when dry rub it off.

Ox gall is good to set colors; one table-spoonful in a gallon of water is sufficient. It should be used without soap, and stirred well into the water. If you wash it afterwards use sand, and not rub soap on the cloth.

Attend to mending the clothes of the family at least once a week. Stockings must be attended to, the heels lined or run, and thin places or holes well darned.

In winter, set the handle of your pump high as possible at night. When the weather is most severe, throw a rug or blanket over it, or it will freeze.

Always have a plenty of clean dish water, and put it on as soon as the meat is prepared, as an invariable rule. No good housekeeper will allow this rule to be broken.

Never use lye to clean tin, it will spoil it soon; make it clean with suds, and rub with whiting, and it will look well, and last much longer.

Never lay knives in hot water, it injures the handles and destroys the polish.

Keep your mustard spoon clean, and your salt-spoons out of the salt.

Keep the cruets of your castors clean, well filled, and a piece of green baize or flannel under them.

A gallon of strong lye put in a tub of water will make it soft as rain water. It is a good plan to provide this, when you have not a plenty of rain water, for dishes, &c.

Keep mats at your door, and wash them often. Always have the steps and entrance to your house clean. Keep a house cloth and a carpet broom.

Never clean gilded frames; many, in doing this, have ruined them. Several coats of white varnish is good to preserve them, or they may be covered.

It is said that the half of a cranberry bound on a corn, will eradicate it in the course of a few nights.

If you dry pumpkin, stew it first, dry it down well, and do up in small cakes, and dry in an oven a little warm.

Never sit chairs to hit the paper or paint on walls. It soon soils them and injures the chairs.

Keep your brass bright, your windows clear, and furniture dusted.

There is no benefit in learning wisdom if that wisdom is not applied. Knowledge is hurtful if not properly directed; better remain ignorant than become unhappy.

Preserving Fruit and Vegetables for Winter Use.

Fresh fruit and vegetables are not only great luxuries in winter, but they are also healthful. The old plan of preserving fruit in an equal part of sugar, making an expensive, indigestible and unhealthy substance, is fast giving place that of preserving in air-tight cans and bottles. For this object, a variety of cans and jars have been introduced—some, of coarse, are superior to others. The kinds to be preferred are those that most effectually exclude the air, and can be managed with the greatest convenience, regard being had to durability and cheapness.

Fruits of every kind, together with garden vegetables—such as peas, beans, corn, tomamatoes, &c., may be preserved for winter use, retaining all the flavor and freshness that belong to them when first gathered. Besides the luxury and health-giving properties of an abundant supply of fresh fruits and vegetables throughout the winter, they serve to economize the more expensive articles of food that are now so much advanced in price. In every well conducted garden there is always a greater quantity of the various fruits and vegetables than are required for immediate use in the family, which should be put up for winter. While many kinds of fruit in our Western climate are so liable to be cut off by early frosts, it is always well to have a good supply on hand to meet such a contingency.

In putting up berries, peaches, and tender fruits generally, they only require sufficient scalding in a large kettle to thoroughly expel the air. They should then be put into the cans or jars while hot and placed in a vessel of boiling water to near the tops of the cans or jars. The jars should be entirely filled, and when made scalding hot should be immediately sealed, care being taken that it be perfectly done. They should now be removed from the water to cool. If cans are used, when they become perfectly cool the ends will fall in and become hollowed by the shrinkage of the fruit. If this is not the case, it may be inferred that the sealing is imperfect, the air from without has pressed in and the work must be done over again.

Green corn, string beans and Lima beans require to be boiled from two to two and a half hours before they are put into the cans. Tomatoes should be boiled until the redundancy of juice is evaporated. Common stone jugs answer perfectly for tomatoes, and are cheap and durable and much better than metallic cans, which are liable to be corroded by the acid of the fruit. Good corks well put in and sealed over, will perfectly exclude the air.

As the present season in most sections of the country is a fruitful one, we give these timely hints.

In this connection we refer our readers to an advertisement, in another column, of Spear's Fruit Preserving Solution, which comes before the public with high endorsements as to its valuable properties. We have not had an opportunity yet of testing it, but call attention to it. If it will accomplish what is claimed and possesses no qualities inimical to health, it will revolutionize this department of housewifery.

SIMPLE BUTTER COOLER.

It is well known, that if a pitcher, filled with water, be surrounded with a cloth, and the cloth kept constantly wet, the evaporation from the cloth will reduce the temperature of the water in the pitcher almost equal to ice-water. Mr. Septimus Piesse, some years since, in the *Scientific American*, suggested a very simple method for cooling butter on this principle, that may be employed by every housekeeper. It is as follows: Procure a large new flower pot of sufficient size to cover the butter plate, and also a saucer large enough for the flower pot to rest in upside-down; place a trivet or meat stand (such as is sent to the oven when the joint is baked) in the saucer, and put on this trivet the plate of butter; now fill the saucer with water, and turn the flower pot over the butter, so that its bottom edge will be below the water. The hole in the flower-pot must be filled with a cork, the butter will be in what we may call an air-tight chamber. Let the whole of the outside of the flower pot be then thoroughly drenched with water and place it in as cool a spot as you can. If this be done over night, the butter will be "firm as a rock," at breakfast time; or if placed there in the morning, the butter will be quite hard for use at the hour for tea.

The reason of this is, that when water evaporates it produces cold, as in the case of the pitcher and the cloth; the porous pot draws up the water, which in warm weather quickly evaporates from the sides, and thus cools it, and as no warm air can now get to the butter, it becomes firm and cool in the hottest day.

This is an exceedingly convenient method for keeping similar articles cool where persons have not the advantage of an ice-house.

Be honest, and 'tis clear as light,
You'll make by far more money by it;
The profits got by cheating,
Are very few and fleeting.

☞Beware of summer complaint amongst children. Thousands of the little ones annually die from disorders of the stomach and bowels, and many—ah! too many—homes are rendered desolate by the hands of this prevalent disorder. Coe's Dyspepsia Cure is a reliable remedy in all such cases, as well as for dyspepsia, indigestion, sick headache, sour stomach, want of appetite, and general debility.

TAKE YOUR CHOICE

OF A FIFTY-FIVE DOLLAR SEWING MACHINE—Either Wheeler & Wilson or Grover & Baker, for the names of Sixteen New Subscribers to

The New York Observer.

MORE THAN

TWO HUNDRED AND FIFTY

Sewing Machines, have been sent as premiums for New Subscribers to the OBSERVER. They have been sent everywhere from Maine to California. It is a perfect success.

Sample Copies and Circulars sent to any address, FREE. Terms, $3 50 a year in advance.

SIDNEY E. MORSE JR. & CO.
1t 37 Park Row, New York.

The Great Strengthening Tonic.
(Not a Whisky Preparation.)

HOOFLAND'S
GERMAN BITTERS

WILL CURE

DEBILITY! DEBILITY!

resulting from any cause whatever.

PROSTRATION OF THE SYSTEM,

INDUCED BY

Severe Hardships,
Exposure,
OF Fevers,

DISEASES OF CAMP LIFE

Soldiers, Citizens, Male or Female, Adult or Youth,

Will find in this Bitters a pure Tonic, not dependent on bad liquors for their almost miraculous effects.

DYSPEPSIA,

AND DISEASES RESULTING FROM DISORDERS OF THE LIVER AND DIGESTIVE ORGANS,

ARE CURED BY

HOOFLAND'S GERMAN BITTERS.

This Bitters has performed more Cures, gives better satisfaction, has more testimony, has more respectable people to vouch for it, than any other article in the market. We defy any one to contradict this assertion, and

☞WILL PAY $1000☜

to any one who will produce a certificate published by us that is not genuine.

☞Hoofland's German Bitters,

Will cure every case of

Chronic or Nervous Debility,

and Diseases of the Kidneys.

Observe the following symptoms resulting from disorders of the digestive organs:

Constipation, Inward Piles, Fullness of Blood to the Head, Acidity of the Stomach, Nausea, Heartburn, Disgust for Food, Fullness or Weight In the Stomach, Sour Eructations, Sinking or Fluttering at the Pit of the Stomach, Swimming of the Head, Hurried and Difficult Breathing, Fluttering at the Heart, Choking or Suffocating Sensations When in a Lying Posture, Dimness of Vision, Dots or Webs before the Sight, Fever and Dull Pain in the Head, Deficiency of Perspiration, Yellowness of the Skin and Eyes, Pain in the Side, Back, Chest, Limbs, &c., Sudden Flushes of Heat, Burning in the Flesh, Constant Imaginings of Evil, and Great Depression of Spirits.

REMEMBER,

That this Bitters is not Alcoholic, contains no Rum or Whisky, and cannot make Drunkards, but is the Best Tonic in the World.

From the Rev. E. D. Fendall, Assistant Editor Christian Chronicle, Philada.

I have derived decided benefit from the use of Hoofland's German Bitters, and feel it my privilege to recommend them as a most valuable tonic, to all who are suffering from general debility or from diseases arising from derangement of the liver.

Yours truly, E. D. FENDALL.

From Rev. D. Merrige, Pastor of the Passyunk Baptist Church, Phila.

From the many respectable recommendations given to Dr. Hoofland's German Bitters, I was induced to give them a trial. After using several bottles, I found them to be a good remedy for debility, and a most excellent tonic for the stomach. D. MERRIGE.

BEWARE OF COUNTERFEITS.

See that the signature of "C. M. Jackson" is on the wrapper of each bottle.

Should your nearest druggist not have the article, do not be put off by any of the intoxicating preparations that may be offered in its place, but send to us, and we will forward, securely packed by express.

Principal Office and Manufactory,

No. 631 ARCH STREET,

PHILADELPHIA, PA.

JONES & EVANS,

[Successors to C. M. JACKSON & CO.]

PROPRIETORS.

For sale by Druggists and Dealers in every town in the United States. mar15—1y

LIBERAL INDUCEMENTS

Offered to a good Druggist or Grocer in the County Town of each County throughout the U. S., to whom will be given the exclusive control of sale in his county for 15 years for SPEAR'S PATENT

Fruit Preserving
SOLUTION.

For the preservation of all kinds of Fruits, Vegetables, Jellies, Wines, Cider, &c., without Sugar, and without expensive Sealing or Air-tight Jars.

One Bottle will Preserve 128 Pounds of Fruit, or 48 Gallons of Wine or Cider. Price $1.

CHEAP, HEALTHFUL AND EFFECTUAL.

This is no new and uncertain experiment, but has been in practical use for the past eight years, yet has been, for the most part, kept from the public for the purpose of ascertaining the result of a series of experiments, all of which have proved the validity of all that is now confidently claimed for it.

Fruits preserved by this Solution are as good as the best "canned" fruits, while the use of the Solution avoids the trouble of sealing, costly jars or cans, keeping from the air and light, frequent examinations, and the many other troubles and annoyances well known to every housewife.

Fresh native fruits the year round have become almost a household necessity, both on account of their healthfulness and as a luxury; and by the use of this Solution this great luxury is within the reach of every family, rich or poor, in the land, as all kind of fruits may be preserved during pleasure at less than one-half the expense of any other method.

The solution is perfectly free from objections on the score of health. Professor Bache, under date of U. S. Naval Laboratory, New York, Sept. 14, 1864, says: "By direction of the Chief of the Bureau of Medicine and Surgery, I have examined your Preserving Solution, and meats and fruits preserved by it. I have a high opinion of its value, and believe it can be used in the preservation of those articles in a fresh state for the Army and Navy very advantageously. The Solution is perfectly free from objection on the score of healthfulness."

A. A. Hayes, M. D., State Assayer of Massachusetts, says: "I have been made acquainted with the principle adopted by Mr. Lewis H. Spear in preserving fruit, so as to prevent change of color and subsequent fermentation, and have made some observations in connection with his process. Analysis proves that nothing is added to the fruit which is objectionable in articles of food or decidedly foreign in origin. My trials to induce fermentation in the prepared fruit failed, and I am confident that fruit prepared as he directs will long resist fermentive changes."

Theodore Holt, a Practical Fruit Grower and Preserver, says:

Mr. L. H. Spear—Dear Sir:—During the past season I have made numerous and severe tests of your Fruit Preserving Solution, and have apples, pears, peaches, plums, quinces and grapes, kept in jars in a hot, damp room, without sealing and only loosely corked from five to eight months, which have never exhibited the slightest indication of mold, scum or fermentation, and are called by those who try them equal to any they ever saw.

Tomatoes preserved by your process proved entirely free from the injured taste of canned fruit, and could hardly be detected from fresh fruit.

Although by your process keeping from air is not indispensable yet it is advisable also to seal and keep cool when practicable.

While your Solution is evidently a most powerful antiseptic, knowing well its composition, I believe it is in no respect injurious—in fact is harmless as salt, and must be a valuable aid to those who desire the healthful luxury of the delicious fruits of summer at all seasons of the year. Yours, &c.,

THEODORE HOLT.

Fourth Avenue and Seventy-ninth Street,
NEW YORK, March 10, 1866.

Other Certificates from distinguished Chemists, confirming the above, may be seen at the Office of LEWIS P. WORRALL, the General Agent, No. 91 Hudson Street, New York, to whom all communications should be addressed. ☞For Sale by all Druggists and Store-keepers everywhere. Aug 1-4t.

Barnum & Bro's. Missouri Agricultural Warehouse and Seed Store, St. Louis, Mo.

No. 25 South Main Street, SIGN of the OX YOKE—just hange directly over the door, 3 doors north of Walnut Street.

WHOLESALE AND RETAIL DEALERS IN

Agricultural Implements and Machines,

Garden, Grass and Field Seeds.

AGENTS for CHAMPION of OHIO REAPERS & MOWERS. Exclusive Agents in St. Louis for Celebrated ROCK ISLAND PLOWS.

Our stock of Garden Seeds is fresh and pure, and will be furnished in any quantity desired.

Among our numerous articles, are:

Vandiver's Missouri Corn Planter.
Buckeye Sulky Corn Plow. Buckeye Cider Mill.
Buckeye Wheat Drill. Gang Plows.
Sulky Hay Rakes. Hall, Brown & Co.'s Revolving Hay Rakes.
Cutting Boxes. Washing Machines and Wringers.
Hay Hoisting Forks. Threshers, Horse Powers and Cotton Gins.

VICTOR SORGHUM MILLS. COOK'S EVAPORATORS.
And a vast variety of farming tools.

Our Garden Seeds are supplied in papers, neatly put up, with directions for cultivating, or in bulk.

Merchants supplied with any size boxes of Assorted Seeds Desired.

FREEMAN BARNUM. ROB'T C. BARNUM. } Send for Illustrated Catalogue and Gardener's Almanac for 1866.

Barnum & Bro., 25 South Main St., Saint Louis, Mo.

Fruit Commission House.

377 Broadway, St. Louis, Mo.

VALENTINE GERBER,

Who has been engaged in selling Fruit for fifteen years past, desires to inform his friends and fruit growers generally, that from his large experience and superior facilities, he believes he is prepared to sell their fruits at a better advantage than any other house in St. Louis. He keeps thoroughly posted in the fruit markets at Chicago and all other northern towns, and is prepared to take the advantage of those markets when prices are higher there than in St. Louis. He can refer to his customers who have dealt with him for the past ten or fifteen years, but will only refer here to NORMAN J. COLMAN, President of the St. Louis Horticultural Society.

All kinds of fruits received and disposed of in the shortest time, and remittances promptly made.

All fruit should be consiged to

VALENTINE GERBER,
tf 377 Broadway, St. Louis, Mo.

HEDGE PLANTS.

The Subscriber is now receiving orders for

OSAGE ORANGE PLANTS,

By the Thousand, Hundred Thousand and Million,

At Peace Prices

Having Eighteen Years' Experience in raising and handling plants, and also growing hedge, he flatters himself that he can make it to the interest of those wishing to set hedge, to order plants of him. He will furnish to those who send in their orders, PRINTED DIRECTIONS, giving all necessary instruction on the subject of hedging.

All the Agents of the Subscriber are furnished with Certificates of Agency, so that none need be imposed on. Your patronage is solicited, and assurance given that you will be liberally dealt with.

W. H. MANN, Box 100,
May, 1866. Normal, Ills.
tf AGENTS WANTED.

NURSERY FOR SALE.

The remaining stock and good will of the Hermann Nursery, one of the oldest and most reliable in the State. For further particulars, address

GEO. HUSMANN, Hermann, Mo.

CLEANSE YOUR BLOOD

Dr. Jackson's BLOOD AND HUMOR SYRUP

will positively cure SCROFULA, ERYSIPELAS, DYSPEPSIA, INDIGESTION, HEARTBURN or any HUMOR in the BLOOD or STOMACH, and for PURIFYING the SYSTEM and ERADICATING all TRACES of DISEASE this remedy has no equal, and for BUILDING up the SYSTEM, and giving new STRENGTH and VIGOR—its unparalleled success since its introduction, and the wonderful cures it has and is daily performing are its best guarantee, and we earnestly desire that every sufferer shall give it a trial. Sold by all Druggists. Price one dollar a bottle.

COLLINS BROTHERS,
ST. LOUIS, MO. Proprietors.

ITCH! ITCH!!

SALT RHEUM! Dr. JACKSON'S ITCH OINTMENT. SALT RHEUM!

Will cure the ITCH or SALT RHEUM.

in a few applications. It also cures prairie Scratches, Chilblains, Ulcers and all Eruptions of the skin where other remedies have been tried in vain, cures speedily and thoroughly, Price 50 cents a box. Sold by all druggists. By sending 60 cents in a letter to COLLINS BROTHERS, S. W. cor. 2d & Vine streets, St. Louis, Mo., it will be sent by mail free of postage.

April 15–1y.

NATIVE WINES.

Norton's Virginia, Concord, Herbemont, Delaware, Cunningham, Cassady, Clinton, Hartford Prolific and Catawba, by the case, containing 1 dozen bottles each. Norton's Virginia, Concord and Catawba, also by the keg, barrel or cask.

As these wines were all grown on my own vineyards, and carefully managed, I can warrant them to be of superior quality and to give general satisfaction.

Sample cases, containing one dozen bottles assorted of all the above varieties, will be put up if desired.

Address, GEO. HUSMANN, Hermann, Mo.

PRICE LIST OF WINES,

Grown by

GEORGE HUSMANN, GRAPE HILL VINEYARDS, NEAR HERMANN, MO.

In cases of one dozen bottles each—

Norton's Virginia, first quality,	$18.00
Concord, first quality,	12.00
Concord, second quality, very good,	10.00
Herbemont, first quality,	18.00
Delaware, first quality,	24.00
Cunningham, first quality,	18.00
Cassady, first quality,	12.00
Clinton,	10.00
Hartford Prolific,	16.00
Catawba, first quality,	10.00
Catawba, second quality, very fair,	$ 8.50

In casks, in quantities under forty gallons—

Norton's Virginia, first quality,	$4.50 ₱ gallon.
Concord, first quality,	3 00 "
Concord, second quality,	2.50 "
Catawba, first quality,	2.50 "
Catawba, second quality,	2.00 "
Herbemont, first quality,	4.50 "

In quantities over forty gallons—

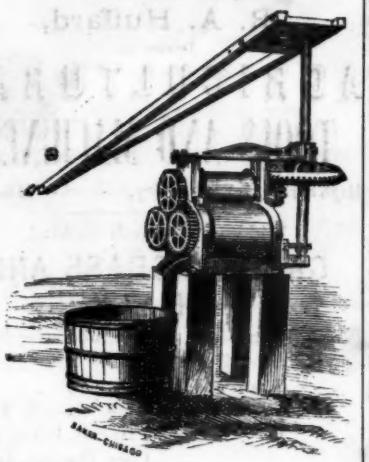
Norton's Virginia, first quality,	4.00 "
Concord, first quality,	2.50 "
Concord, second quality,	2.00 "
Catawba, first quality,	2.00 "
Catawba, second quality,	1.75 "

As these wines were all grown on my own vineyards and carefully managed, I can warrant them to be of superior quality, and have no doubt but they will give general satisfaction. GEO. HUSMANN.

jy–tf

HARRIS' PATENT

Self-Regulating,



SUGAR CANE MILLS.

In these celebrated mills the CANE is made to govern the pressure, and give a uniform pressure in proportion to the amount of cane going through the mill. The SELF REGULATING PRESSURE removes ALL DANGER of breaking by uneven feeding, and increases the capacity fully one-third above other mills of the same size. It presses a LARGE or SMALL amount of cane EQUALLY DRY BY ITS OWN ACTION.

Send for Illustrated Catalogue, containing a full description of our MILLS, HORSE POWERS, &c., also of our

CELEBRATED CHAMPION EVAPORATOR

which was awarded the FIRST PREMIUM at the Wisconsin State Fair of 1865—there being the largest exhibition of sorghum machinery of any Fair yet held in the West. It also contains instructions for selection of seed, cultivation, and manufacturing, and testimonials of those using our machinery.

☞Agents wanted everywhere.

Address,

JAMES HARRIS & CO.,

July 1–4t JANESVILLE, WIS.

Lyon's Periodical Drops.

THE GREAT FEMALE REMEDY FOR IRREGULARITIES.

These drops are a scientifically compounded fluid preparation, and better than any Pills, Powders, or Nostrums. Being liquid, their action is direct and positive, rendering them a reliable, speedy and certain specific for the cure of all obstructions and suppressions of nature. Their popularity is indicated by the fact that over 100,000 bottles are annually sold and consumed by the ladies of the United States, every one of whom speak in the stongest terms of praise of their great merits. They are rapidly taking the place of every other Female Remedy, and are considered by all who know aught of them, as the surest, safest and most infallible preparation in the world, for the cure of all female complaints, the removal of all obstructions of nature, and the promotion of health, regularity and strength. Explicit directions stating when they may be used, and explaining when and why they should not, nor could not be used without producing effects contrary to nature's chosen laws, will be found carefully folded around each bottle, with the written signature of JOHN L. LYON, without which none are genuine.

Prepared by Dr. JOHN L. LYON, 195 Chapel St. New Haven, Conn., who can be consulted either personally or by mail (enclosing stamp), concerning all private diseases and female weakness. Price $1.50 per bottle. Sold by druggists everywhere.

C. G. CLARK & CO.,
Gen'l Agents for U.S. and Canadas.
COLLINS BRO'S, Wholesale Agents, St. Louis.
Decl–1y

REMOVAL.

St. Louis Agricultural Warehouse and Seed Store,

[Established 1845, by Wm. M. Plant.]

☞ *SIGN OF THE GILT PLOW.* ☜

NOS. 116 & 118 SOUTH MAIN ST.,

Also, No. 820 NORTH FOURTH STREET (Fronting on two streets), & 823 BROADWAY,
SAINT LOUIS, MO.

Plant & Brother,

WM. M. PLANT.] [ALFRED PLANT.

Wholesale and Retail Dealers in and Manufacturers' Agents for the Sale of

Agricultural Implements and Machines

Leather and Rubber Belting, Hose, Steam Packing.

Howe's Standard Scales. Pearce's Plantation Cotton Spinners.

☞ *WOOL CARDING MACHINES, COACH SCREWS, STORE TRUCKS; CISTERN, DEEP WELL, ENGINE AND CHAIN PUMPS; &C.* ☜

Krauser's Improved Portable Cider Mill and Press.

Sugar Cane Mills and Juice Evaporators.

Cotton Gins, Hand and Power Corn Shellers.

Smith's Patent Cast Cast-Steel Plow.

Young's and Tobey & Anderson's Peoria steel Plows.

☞ STAFFORD'S 2-HORSE SULKY CULTIVATOR. ☜

Selby's double check row CORN PLANTER.

McGaffey's Double-Check Row or Drill Corn Planter.

Kirby's American Iron Reaper and Mower.

Sulky and Revolving Horse Hay Rakes.

PALMER'S EXCELSIOR HORSE HAY HOISTING FORK.

Palmer's Revolving Hay Stacking Machine.

Also, a full supply of Warranted Fresh and Genuine

GARDEN, GRASS & OTHER SEEDS, growth of 1865.

All of which we offer at the lowest possible CASH PRICES.

Call and get Illustrated Catalogue furnished Gratis.

St. Louis, Mo., Feb. 1866. **PLANT & BRO.**

H. H. HOAG,

WHOLESALE,

Fruit Dealer,

And General Commission Merchant for the Sale of

Foreign and Domestic Fruits,
Native Wines,
And General Produce,

No. 60 NORTH THIRD STREET,
Opposite Post Office, St. Louis, Mo.

Refers by permission to the following parties in this city: Messrs. Ratcliffe & Brown, Commercial Brokers and General Commission Merchants; Messrs. Harlow, Clark & Co., General Commission Merchants; Messrs. Sigerson & Brink, Real Estate Agents; N. J. Colman, Editor and Proprietor Rural World and Valley Farmer.

☞How to prepare produce for shipping:

Prepare the packages, that they may endure rough usage without damage. Mark the Consignee's name plainly upon each package, the Consignor's name underneath, the number of packages shipped, and the amount contained in each package, if necessary—of which the Consignor is the best judge. Take a receipt, if one will be given, and enclose it by mail to the Consignee. Shippers, by following the above directions, will prevent confusion and facilitate the transaction of business, and have returns without delay.

H. H. HOAG, 60 North Third St.,
May 15. St. Louis, Mo.

COLMAN & SANDERS,

SAINT LOUIS NURSERY!

On the Olive Street Road, 5 miles West of the Court House.

It contains the largest and choicest stock of

Home Grown

FRUIT TREES,
Shade Trees, Ornamental Shrubs,
Evergreens,

Grape Vines,

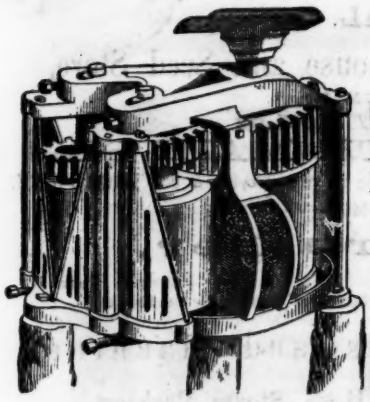
SMALL FRUITS, ETC.,

IN THE WEST.

The varieties are all guaranteed to be adapted to our soil and climate.

The City Office of the Nursery is at 97 Chesnut St., in the Office of "COLMAN'S RURAL WORLD."

Address, COLMAN & SANDERS,
St. Louis, Mo.



Western Agricultural Depot and Seed Store,

WM. KOENIG & CO.,

No. 207, Old No. 56 North Second St.

St. Louis, Mo.

Dealers in

The Victor Sugar Mill and

COOK'S EVAPORATORS.

THE CELEBRATED

CHAMPION Cider and Wine Mill.

The World Renowned Sweepstake Thresher and Cleaner.
The Celebrated Moline Plows. Corn Shellers for Hand and Power.
Hoosier and Telegraph Straw and Corn Stalk Cutters.
Cut-off Saws and Horse Powers, and Agricultural Implements in general.

And Dealers in

Timothy, Clover, Blue Grass, Red Top, Orchard Grass, and

LANDRETH'S

Celebrated Garden Seeds, constantly on hand.

SEWING MACHINE FOR SALE—A First class Wheeler & Wilson machine in good running order for sale low—$60. Address X box 2716, St. Louis Postoffice, Mo.

FOR SALE—

A PURE CANARY BIRD

Warranted a Fine Singer. Cage and Bird, $10. Apply at room 13, 97 Chesnut, Churchill's Building.

SEND FOR DESCRIPTION of the FINEST THOROUGH-BRED

Chester White Pigs and Imported Fowls

In America. L. B. SILVER, Salem, O.
jly15—3t

DURAND'S SEEDLING STRAWBERRY.

A new variety possessing all the requisites of a PERFECT market and family Strawberry. Superior to any now in existence.

Circular with full description, price of plants and a general list of Nursery Stock mailed to all applicants.

Address, FRANCIS BRILL,
Aug 1-1t Newark, New Jersey.

Pure BLACK SPANISH Fowls

Will lay more weight of eggs in a year than any other breed of chickens, and will not become broody until three years old. A very choice lot of Chicks on hand, that will be shipped, boxed with feed, to any address on receipt of price. Price, $5 per pair—$7 per trio—$12 per half dozen.

E. A. RIEHL,
Aug. 1—4t Alton, Ills.

JOB PRINTING,

Such as Cards, Books, Pamphlets, Sale Bills, &c., at this office.

FLAX SEED

AND

CASTOR BEANS

WANTED,

BY THE

ST. LOUIS LEAD & OIL CO.,

Office, 142 Second St., corner of Washington Ave.

Factory, Corner 2d Street and Cass Avenue.

GEO. W. BANKER, President,
W. H. PULSIFER, Vice-President.
CHARLES C. FULLER, Secretary.

OIL CAKE AND MEAL

FOR SALE BY THE BARREL OR TON.

For Cattle, one pound is considered equal to three pounds of Corn Meal.

Aug 1—tf

JEFFERSON CITY

Agricultural Warehouse.

R. A. Huffard,

Dealer in

AGRICULTURAL TOOLS AND MACHINES,

High Street, Jefferson City, - - - Missouri.

Will keep constantly on hand,

GARDEN, GRASS AND OTHER SEEDS,

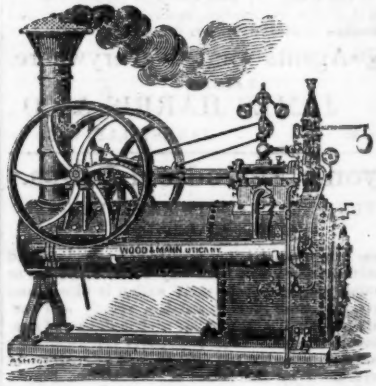
Peoria, Rock Island, Clipper, and other Plows,
Harrows, Horse Rakes,
Straw and Hay Cutters,
Churns, Spades, Shovels, Forks,
Chains, Hames, Rakes, Hoes,
Corn Planters, &c. &c.
SULKY AND GANG PLOWS.
Agent for the Sale of
Leather and Rubber Belting,
Rubber and Hemp Packing,
And Lace Leather.

PORTABLE PLANTATION GRIST MILLS. Pumps of all kinds, Wool Carding Machines, Cider and Wine Mills. Also, Agent for All kinds of Fruit Trees, Shrubbery, Evergreens, Roses, &c.

Any article not on hand when called for will be ordered immediately.

WOOD & MANN STEAM ENGINE CO.'S CELEBRATED

Portable Steam Engines,



From 4 to 35 horse power.

Also, PORTABLE SAW MILLS

We have the oldest, largest and most complete works in the United States, devoted exclusively to the manufacture of Portable Engines and Saw Mills, which, for simplicity, compactness, power and economy of fuel, are conceded by experts to be superior to any ever offered to the public.

The great amount of Boiler room, fire surface, and cylinder area, which we give to the rated horse power, make our Engines the most powerful and cheapest in use; and they are adapted to every purpose where power is required. All sizes constantly on hand, or furnished on short notice.

Descriptive Circulars with Price List, sent on application.

WOOD & MANN STEAM ENGINE CO.,
Utica, N. Y.
Branch Office, 96 Maiden Lane, N. Y. City.
july1—1y